

FLAMINIO

LAMBRUSCO DELL'EMILIA IGT
Dry sparkling red wine fermented in the bottle



TYPES OF GRAPES: 100% Lambrusco Salamino di Santa Croce

SOIL TYPE: Clayey

TONS PER ACRE: 6.7 tons/acre

HARVEST: Hand-picked

VINIFICATION: Rosé vinification using Salamino grapes with horizontal press. The freerun juice is fermented at a controlled temperature in small concrete tanks

SPARKLING PROCESS: Bottle fermentation (Pét-Nat)

ALCOHOL CONTENT: 12% vol

SENSORY PROFILE

APPEARANCE: Rosé with fine bubbles

NOSE: Red berries with hints of wild strawberry

PALATE: Dry, well-balanced with body and freshness

FOOD PAIRING: Perfect as a pre-dinner drink, pairs well with traditional pasta dishes, white meats, and seafood

SERVING TEMPERATURE: 8-10°C (46-50°F)