

GIANNI CARLO

ROSSO DELL'EMILIA IGT
Still red wine

TYPES OF GRAPES: 100% Lambrusco Salamino di Santa Croce

VINEYARD ALTITUDE: 25 meters (82 ft)

SOIL TYPE: Clayey, medium texture

TONS PER ACRE: 18 tons/ha (approx. 7.3 tons/acre)

VINIFICATION: Whole berries are destemmed and macerated on the skins for 48 hours, followed by pressing and fermentation in temperature-controlled concrete tanks. A portion is aged in French oak barriques. The final blend is calibrated before bottling.

AGING: 6 months in a mix of concrete and barrique, then bottle-aged

ALCOHOL CONTENT: 11.5% vol

SENSORY PROFILE

APPEARANCE: Deep ruby red with violet hues

NOSE: Juicy red fruits (red currant, pomegranate), with subtle spice, balsamic hints, and a touch of toastiness from oak aging

PALATE: Clean, fresh, and fruit-forward with a bright acidity that keeps it light and drinkable. Fine, well-integrated tannins

FOOD PAIRING: Great with aged and cooked charcuterie (like cotechino, zamponi, or salami), stuffed pasta, mixed boiled meats, and both white and red meats—especially in dishes where acidity lifts the flavor

SERVING TEMPERATURE: 55–59°F (13–16°C)

