



# 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, zampone, 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)