



LORIANO

ROSSO DELL'EMILIA IGT
Traditional Method Sparkling Wine

TYPES OF GRAPES: 100% Lambrusco di Sorbara

VINEYARD ALTITUDE: 25 meters (82 ft)

SOIL TYPE: Silty

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

VINIFICATION: Whole-cluster pressing, fermentation in concrete tanks at controlled temperature. Clarification through natural sedimentation followed by racking, then aging on fine lees

AGING: Second fermentation in bottles at controlled temperature

ALCOHOL CONTENT: 12% vol

SENSORY PROFILE

APPEARANCE: Soft blush with pale pink highlights

NOSE: Elegant and subtle, with floral notes and red berry aromas

PALATE: Bone-dry, fresh and savory, with vibrant acidity. Balanced, full-flavored, and pleasantly creamy

FOOD PAIRING: A versatile pour from start to finish. Pairs well with seafood, shellfish, seasonal vegetables, cured meats, aged cheeses, white meats, and traditional dishes like tortellini in broth

SERVING TEMPERATURE: 43–46°F (6–8°C)

