



PIETRO

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: Red winemaking from Salamino grapes involving skin maceration for 36-48 hours, followed by controlled temperature fermentation of free-run juice in small concrete tanks.

SPARKLING PROCESS: Bottle fermentation (Pét-Nat)

ALCOHOL CONTENT: 11.5% vol.

SENSORY PROFILE

APPEARANCE: Intense ruby red with fine mousse

NOSE: Red fruit, with cherry notes

PALATE: Dry, with good tannic structure, robust, and fruity

FOOD PAIRING: Pair it with classic Modenese dishes like pasta and hearty meats

SERVING TEMPERATURE: 8-10°C (46-50°F)

