

ABBAZIA LAMBRUSCO BIANCO DELL'EMILIA IGT



PRODUCT

Category: Semi-Sparkling IGT wine

Main grapes: Lambrusco grapes authorized

Vinification: White vinification. Alcoholic fermentation at controlled temperature 15-18°C in closed tanks for a total of 7-15 days

Ageing: aged in steel tanks only

Picking: by hand and mechanical

Soil: Predominantly deep alluvial soils, with medium to fine texture, composed mainly of clay, silt and sand, generally sub-alkaline and moderately calcareous

Product origin: Italy - Provinces of Modena, Reggio Emilia, Parma, Piacenza, Ferrara and Bologna, within the production area established by the Emilia IGT regulations

SENSORY EVALUATION

Colour: Straw pale yellow with evanescent foam

Nose: Delicate, fragrant and characteristic, with floral notes

Taste: Medium-sweet, pleasantly soft and well-balanced in acidity

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically. Do not age, drink it young

Pairs: A versatile companion to Italian cuisine, particularly cured meats, aged cheeses, pasta with rich meat sauces, roasted and grilled meats, pizza and traditional dishes from Emilia-Romagna

Serving Temperature: 10-12°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Lambrusco dell'Emilia IGT is best enjoyed in a tulip-shaped glass, as it preserves its elegance and flavour

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	8%	45-55	5-8	1,242 kg	22042107	8001592000708