

AMBOSCATO RED

Grape Varietals: 80% Lambrusco, 20% Ancellotta

Vineyards: Emilia Romagna

Average age of the vines: 15-25 years old

Soil: Calcareous and sandy

Harvest Period: Beginning of September

Vinification: The crushed grapes first go through a cold maceration. The must is then partially fermented in autoclaves at low temperatures to maintain the primary aromas, guarantee a low alcohol level, a fizziness as well a natural sweetness.

Alcohol Content: 5 % vol.

Residual Sugar: 100 grams per liter

Color: Intense ruby red with violet hues.

Aroma: Rich and fresh nose - bringing back notes of wild strawberries and other red berries.

Palate: Fresh, slightly sparkling, sweet and fruity (notes of red currants and raspberries).

Food Suggestions: As an aperitif, with pasta, pizza or as a dessert wine.

Serving Temperature: 8 °C / 46 °F

