



BRAND

APPELLATION

REGION

COLOR

TASTE

ALCOHOL  
CONTENTSUGAR  
CONTENT

CONT. NET.

BOUQUET

FLAVOUR

FOOD PAIRINGS

SERVING  
TEMPERATURE

CURIOSITY

## Lambrusco

Emilia I.G.T.

Emilia-Romagna



Intense red with purplish lights



Semi-sparkling

Dry

10,5 %

12 - 15 g/l

0,75 l

Intense notes of plums and ripe fruit

Savory and persistent

Recommended with *ravioli* and *tortellini*, pasta and second meat courses

8 - 10 °C

The uncertainty surrounding the origin of the word "Lambrusco" has given rise to two interpretations. According to the first one, the name derives from "labo" (take) and "ruscus" (which stings the palate) therefore referring to its being "abrupt", typical of young wines. According to the second interpretation, the most accredited, the name derives from "labrum" (field margin) and "ruscum" (spontaneous plant), thus referring to the spontaneity with which the plant grew marginally in the vineyard and the consequent casualty of its discovery.



CONTAINS SULPHITES



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	7,8 KG
PALLET TYPE	EPAL 80x120
CASES/PALLET	105
BOTT/PALLET	630
PALLET GROSS WEIGHT	840 KG