

BRAND



WINE

Il Lambrusco Mantovano DOC

APPELLATION

D.O.C.
Denominazione di Origine Controllata

REGION



GRAPES

Lambrusco Viadanese, Maestri, Marani, Salamino

COLOR



Intense ruby red with purplish lights

TASTE



Secco

ALCOHOL
CONTENT

10,5%

SUGAR
CONTENT

12 g/l

CONT. NET.

0,75 l

BOUQUET

Fine and elegant, with notes of berries and cherries

FLAVOUR

Dry, fruity and persistent

FOOD PAIRINGS

Perfect to be served during the whole meal

SERVING
TEMPERATURE

8 - 10 °C

CURIOSITY

In Italy, Lambrusco is the typical table wine served with tortellini, salami and local delicacies of Lombardy and Emilia Romagna.

In the 1970s and 1980s, Lambrusco represented the 50% of Italian wines exports to USA; its success was due to its simplicity, that not only made it suitable to be served with a variety of dishes, but that also made it famous as the "Italian Coca-Cola".

The 7x7 Magazine, the most important newspaper of San Francisco, recommended Lambrusco as the perfect wine to accompany Mexican cuisine.

It does not matter if the cuisine is Lombard-Emilian, American or Mexican: what is important is what you drink, and if you talk about Lambrusco you can never go wrong. Cheers!



PACKING DETAILS	
BOTT/CASSA	6
PESO LORDO CASSA	10.3 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	95
BOTT/PALLET	570
PESO LORDO PALLET	854 KG

AWARD



Golden and Bronze medal at
Challenge International du Vin.



Honourable Mention at
Vinitaly International Oenological
Contest

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