

BRAND



DECORDI

WINE

Lambrusco Mantovano D.O.C

APPELLATION

D.O.C.
Denominazione di Origine Controllata
Mantova, Lombardia

REGION



GRAPES

Lambrusco Maestri, Marani, Viadanese, Salamino

COLOR



Intense Rosè

TASTE



Semi-sparkling

Semi-sweet

ALCOHOL
CONTENT

8,5%

SUGAR
CONTENT

45 g/l

CONT. NET.

0,75 l

BOUQUET

Fruity, fresh and with notes of berries

FLAVOUR

Semi-sweet, intense and persistent, easy to drink

FOOD PAIRINGS

Wine that can be served during the whole meal, perfect also as aperitif.
Ideal with cold cuts, fresh and seasoned cheese, boiled meat, elaborated
salads, pasta, soups and grilled fish courses

TEMPERATURA
DI SERVIZIO

8-10°C

CURIOSITA'

Lambrusco is one of the oldest wines in the world.
Already 2000 years ago, the Latin poet Virgil, native of Mantua, quoted the
existence of the *vitis labrusca*; Pliny the Elder spoke about him describing it as "*vitis
vinifera whose leaves become blood-colored before falling*".
It was precisely the Romans who had even found a way to make it sparkling: they
obtained the wine with a re-fermentation in amphorae that, once filled and well
closed, were put under the ground or half immersed in cold water to maintain a low
temperature; for the sparkling wine, they kept it at higher temperatures that favored
the effervescence.
So remember: a glass of Lambrusco is a glass of history!



PACKING DETAILS	
BOTT/CASSA	6
PESO LORDO CASSA	8,7 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	80
BOTT/PALLET	480
PESO LORDO PALLET	717 KG