



# DECORDI

**BRAND**

**WINE**

Lambrusco Mantovano DOC Rosso Amabile

**APPELLATION**

D.O.C.  
Denominazione di Origine Controllata

Lombardia - Mantova

**REGION**



**GRAPES**

Lambrusco Maestri, Marani, Viadanese, Salamino

**COLOR**



Ruby red with violet hints



**TASTE**

Semi-sparkling

Semi-sweet

**ALCOHOL  
CONTENT**

8,5%

**SUGAR  
CONTENT**

40 - 45 g/l

**CONT. NET.**

0,75 l

**BOUQUET**

Vinous, with intense aroma of ripe fruit

**FLAVOUR**

Fruity and persistent, fine and elegant

**FOOD PAIRINGS**

Excellent if served at cellar temperature, perfect with meat first and second courses

**SERVING  
TEMPERATURE**

8 - 10 °C

**CURIOSITY**

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/CASE	6
CASE GROSS WEIGHT	8,7 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	80
BOTT/PALLET	480
PALLET GROSS WEIGHT	717 KG