



MODAVIN

Product of Italy

BRAND

WINE

Lambrusco Rosso Secco

APPELLATION

I.G.T.
Indicazione Geografica Tipica

REGION



GRAPES

Lambrusco

COLOR



TASTE



Dry

ALCOHOL
CONTENT

10,5%

SUGAR
CONTENT

12 -15 g/l

CONT. NET.

0,75 l

BOUQUET

Vinous, with intense aroma of plum and ripe fruit

FLAVOUR

Savory, dry and persistent

FOOD PAIRINGS

Ideal with stuffed pasta, such as *ravioli* and *tortellini*, and with traditional second courses (*cotechino*, *zampone* and boiled meats)SERVING
TEMPERATURE

8 - 10 °C

CURIOSITY

Those who consolidated the tradition of lambrusco production were the Benedictine monks of the abbey of Polirone at San Benedetto Po. The monks encouraged the cultivation of vine and the production of wine, according to the techniques they refined, creating, in fact, the product we still know. The testimonies found at the Abbey of San Benedetto Po also show how the art of winemaking was important not only as a dominant activity of a particular period of the year, but also for its religious significance and its liturgical implications, so much to be included in monumental and decorative works.



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