REGION

COLOR

TASTE

ALCOHOL
CONTENT
SUGAR
CONTENT

CONT. NET.

BOUQUET

FLAVOUR

FOOD PAIRINGS
Particularly indicated with cold cuts and meat courses
40-43 g/l

0,751

Fresh, with notes of berries and cherry

Pleasantly sparkling and easy to drink

SERVING
TEMPERATURE
Lambrusco

Emilia I.G.T.
Emilia-Romagna


Intense red with purplish lights


Semi-sweet
$8 \%$

CURIOSITY

$$
8-10^{\circ} \mathrm{C}
$$

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 | $\mathbf{6}$ |
| CASE GROSS WEIGHT | $\mathbf{7 . 8} \mathbf{K G}$ |
| PALLET TYPE | EPAL |
|  | $\mathbf{8 0 \times 1 2 0}$ |
| CASES/PALLET | $\mathbf{1 0 5}$ |
| BOTT/PALLET | $\mathbf{6 3 0}$ |
| PALLET GROSS WEIGHT | $\mathbf{8 4 0} \mathbf{K G}$ |

