

BRAND



WINE

Lambrusco Mantovano DOC Rosso

APPELLATION

D.O.C.
Denominazione di Origine Controllata

Mantova, Lombardia

REGION



GRAPES

Lambrusco

COLOR



Intense red with purplish lights

TASTE



Semi-sparkling

Dry

ALCOHOL
CONTENT

10,5%

SUGAR
CONTENT

6,5 - 7 g/l

CONT. NET.

0,75 l

BOUQUET

Vinous, with intense aroma of ripe fruit

FLAVOUR

Fresh and round, fine and elegant, persistent

FOOD PAIRINGS

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/CASSA	6
PESO LORDO CASSA	7,8 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	105
BOTT/PALLET	630
PESO LORDO PALLET	840 KG