

Antica
Cantina Parmigiana

Carminio

LAMBRUSCO
amabile



It's easy to fall in love with this Lambrusco.
A treat for the senses, sweet and aromatic in the mouth, it stands out for its range of aromas.
It's difficult to resist its temptation when paired with tasty dishes and traditional deli meats!



PRODUCT NAME: Lambrusco Emilia IGT
TYPE: Red sparkling wine



VARIETY: Lambrusco Salamino Maestri Marani
COUNTRY: Italy
REGION: Emilia Romagna



VINIFICATION: Crushing takes place at the end of September when the Lambrusco grapes give their best in terms of colour and taste. Maceration for 4 days at low temperature, pressing and must clarification follow.



PROCESSING: The second fermentation takes place in the must to preserve the typical aromas of the original grapes as much as possible.



HARVEST: End September



COLOUR: Intense red



AROMA AND FLAVOUR: Wine with pronounced fruity aroma, gentle taste and slightly sweet.



PAIRINGS: It pairs perfectly with the Emilian cuisine, **and perfect also with desserts.**



SIZE: Atmosphere Bottle 0,750 ml



ALCOHOL CONTENT: 8,50 % Vol



SERVING TEMPERATURE: 14/16°C