

Antica
Cantina Parmigiana

Nero Notte

LAMBRUSCO
secco



As dark as night, this Lambrusco is characterised by a strong, yet soft flavour that leaves its delicious persistence. A mystery that is revealed through its highly intense aroma.



PRODUCT NAME: Lambrusco Emilia IGT
TYPE: Red sparkling wine



VARIETY: Lambrusco Salamino Maestri Marani

COUNTRY: Italy

REGION: Emilia Romagna



VINIFICATION: The grape crushing takes place at the end of September to achieve a perfect phenolic maturation. Cold maceration follows to extract the anthocyanins that give the wine its characteristic Dark Night colour.



PROCESSING: The second fermentation takes place in autoclave at controlled temperature, never higher than 16°C to maintain the typical aromas of the original grapes.



HARVEST: End September



COLOUR: Dark red with hints of violet



AROMA AND FLAVOUR: The best Lambrusco varieties come together to make this intense red colour wine with moderately dry taste



PAIRINGS: Perfectly paired with a rich cuisine, like the Emilian cuisine



SIZE: Atmosphere Bottle 0,750 ml



ALCOHOL CONTENT: 11% Vol



SERVING TEMPERATURE: 16/18°C