



**CA' DE' MEDICI LAMBRUSCO DELL'EMILIA AMABILE  
FRIZZANTE  
DOC**

<b>Grapes:</b>	100% Lambrusco from grapes grown in the province of Modena and Reggio Emilia
<b>Vineyard:</b>	Rich in sand and gravel, the vineyards are on a south to south east exposure and lie at about 200 meters above sea level in the Val Padana. The vines are an average of 25 years old.
<b>Harvest:</b>	September– by hand
<b>Fermentation:</b>	The grapes are soft pressed and the juice is placed in stainless steel along with the skins for 4 to 6 days. The wine is racked and the clean juice is allowed to ferment at 28° C . After malolatic fermentation the wine is racked and placed in an autoclave until Spring and allowed to referment to create a natural effervescence. The Amabile contains 45 grams of residual sugar per liter.
<b>Aging:</b>	None
<b>Alcohol:</b>	11%
<b>Acidity:</b>	6.5
<b>Color:</b>	Deep ruby red with violet reflections and a fine perlage
<b>Bouquet:</b>	Intense vinous bouquet with hints of ripe red fruits
<b>Taste:</b>	Lively, fresh, sweet and inviting with bright fruit and a delightful sparkle
<b>Foods:</b>	Excellent alone or with desserts of dark chocolate, gorgonzola, cheesecakes.



ENOTECA DE RHAM SELECTION