



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

- Grapes:** 100% Lambrusco from grapes grown in the province of Modena and Reggio Emilia
- Vineyard:** 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.
- Harvest:** September– by hand
- Fermentation:** 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 raked and the clean juice is allowed to ferment at 28° C . After malolatic fermentation the wine is raked and placed in an autoclave until Spring and allowed to riferment to create a natural effervescence.
- Aging:** None
- Alcohol:** 11%
- Acidity:** 6.5
- Color:** Deep ruby red with violet reflections and a fine perlage
- Bouquet:** Intense vinous bouquet with hints of ripe red fruits
- Taste:** Lively, fresh and inviting with bright fruit and a delightful sparkle
- Foods:** Excellent alone or with boiled meats and cheeses



ENOTECA DE RHAM SELECTION