

CECI

1938

GIUSEPPE VERDI LAMBRUSCO AMABILE - BOLLE EDITION

Always leave free rein to the imagination, pleasure is never in our house. (John Keats)

Giuseppe Verdi Lambrusco Amabile is the feeling of escape from the ordinary where everything has already happened. This typical Lambrusco with a pleasant tannic texture, moderate residual sugar and full of freshness, is the joyful ride that leads to enjoy a delightful drink. Giuseppe Verdi Lambrusco Amabile is the imagination that can make many Italian cuisine dishes pleasant and, we know, wherever there is a good Lambrusco that is our home.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-sweet semi-sparkling red wine

Grape variety: Lambrusco

Harvest: early-mid september

Soil: clayey-calcareous of medium texture

Process: red vinification

Winemaking: Charmat method

Alcohol level: 8.5% vol.

Residual sugar: 44 g/l

Total acidity: 6.7 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: V-6

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour with purple hints having an elegant and fine perlage.

Nose: The vinous entry, the sweet red fruit, black cherry, strawberry, raspberry, blueberry and the light floral notes make it delightful and immediate on the nose.

Palate: The sweet entry finds a light tannic texture and a sensitive freshness, which combined with the pleasantness of red fruit, the slight floral and mineral notes, give a balanced and sinuous wine.

Suggested pairings: Wine able to express itself well paired with many foods. Italian cured meats, sausages and medium-aged cheeses. Pasta and meats with good flavour and spiciness. Pairs well with savoury vegetable pies. It is perfectly at ease even to drink during your leisure time.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013