

CECI

1938

TERRE VERDIANE LAMBRUSCO AMABILE - 1813 EDITION

There is no greatness where there is no simplicity, goodness and truth. (Leo Tolstoy)

The best phrase to express the qualities of Terre Verdiane Lambrusco Amabile. The production logics of this sparkling wine, recognized as one of the Cantina's flagship products, confirm the importance of the taste of tradition and the ability to enhance the nature of the vine variety. The simplicity of a Lambrusco Amabile, goodness of balance, truth of an ancient plant, are the greatness of Terre Verdiane.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-sweet semi-sparkling red wine

Grape variety: Lambrusco

Harvest: mid-late september

Soil: sandy-clayey

Process: red vinification

Winemaking: Charmat method

Alcohol level: 8.5% vol.

Residual sugar: 37 g/l

Total acidity: 7 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: A-18

— The data are intended as standard of product

TASTING NOTES

Appearance: Vibrant ruby red colour with a high and profuse foam.

Nose: Vinous entry and notes of berries, anticipate floral hints and spicy sensations and make up an immediate and pleasant olfactory profile.

Palate: Smooth entry, light tannic texture, delicate freshness and the slightly savoury and mineral finish, give a sinuous and persistent sip.

Suggested pairings: The versatility of this wine makes it a wild card that can transform our meal into a fun experience. Paired well with Italian cured meats, appetizers and savoury cheeses. Pasta and meats with rich in fat and flavour. Sours well with wild berries and biscuits. Excellent to drink also during your free time.

AWARDS

