CECI
1938

TERRE VERDIANE LAMBRUSCO AMABILE

It takes two to speak the truth: one to speak, and another to hear. (Henri David Thoreau)

This is the perfect relationship that is built in the tasting of a fine wine. Terre Verdiane is this double thread of communication, it expresses itself with the great taste-olfactory qualities of the Lambrusco Amabile, son of the tradition and innovation. It is up to us to grasp all the words and accent nuances that offer and deliver the taste for the truth to this relationship.

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: 42 g/l

Total acidity: 7 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: A-15

— The data are intended as standard of product

TASTING NOTES

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

Nose: Vinous and fruity. Cherries and wild berries welcome floral hints and spicy sensations. The aromatic profile presents an immediate and pleasant olfactory picture.

Palate: Smooth and fresh. The light tannic texture and the slightly savoury and mineral finish give a sinuous and persistent sip.

Suggested pairings: It is a fun and versatile wine that can give an interesting experience to our meal. Excellent with Italian cured meats, appetizers and savoury cheeses. It pairs well with first courses and medium-structured meats, rich in fat and flavour. Pairs well with wild berry tarts and biscuits.
Excellent to drink also during your free time.

AWARDS

CAMPAIGN FINANCED ACCORDING TO EU REG. N 1308/2013