



## LAMBRUSCO "Torre"

*MANTOVA IGP - AMABILE*

### GRAPE VARIETY

100% Lambrusco

### ALCOHOL BY VOLUME

9 %

### RESIDUAL SUGAR

43 g/l

### VINEYARDS & TERROIR

**Region** Eastern Lombardy – south of Lake Garda

**Climate** warm – still mitigated by the lake

**Altitude** Hilly - 100 meters a.s.l.

**Soil** Clay – calcareous

### APPEARANCE

Deep red color, with a lively and persistent froth

### OLFACTORY

Hints of wood and fresh fruits such as strawberries and raspberries

### GUSTATORY

Flavour reflects the scents, sweet, fresh and vinous

### FOOD PAIRINGS

Fruits, vegetables, cheese, soups. Matches well also with desserts

### AGRONOMIC - VINEYARD

Organic-oriented practice. Grapes are handpicked and immediately processed

### WINEMAKING - CELLAR

Soft pressing of the grapes and fermentation at a controlled temperature in stainless steel vats. Second fermentation takes place in closed steel tanks

### REFINEMENT

Bottle – from 1 to 3 months

