



LAMBRUSCO "Al Scagarün"

MANTOVA IGP - SECCO

GRAPE VARIETY

100% Lambrusco

ALCOHOL BY VOLUME

11 %

RESIDUAL SUGAR

20 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

Impenetrable ruby-red color, a rich and persistent purple froth

OLFACTORY

Intense fruity and floral notes, in particular sour cherry, cherry and violets

GUSTATORY

Vivacious, leaving a pleasant sensation of freshness

FOOD PAIRINGS

Very eclectic, it pairs well with lots of dishes based on meat but also river fish, as well as all the first courses of the local tradition (tagliatelle, risotto, spaghetti, etc.)

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

