



REGGIANO LAMBRUSCO

Denominazione
di Origine Controllata
Amabile

Production area

The area defined by disciplinary regulations
in the Province of Reggio Emilia.

Grape varieties

85 % Lambrusco Marani e Lambrusco Salamino
15 % Lancellotta

Tasting notes

Colour: ruby red with violet hints.

Perfume: fruity, with fruits of the forest notes.

Taste: soft, sweet and lightly acidulous.

Analytical characteristics

Alcohol: 8.5 % vol.

Sugars: 42 g/l

Suggested combinations

Ideal to complement the typical simple
and light dishes of the mediterranean cuisine.

Suggested temperature

Serve fresh: 10-12°C

Size: 75 cl

Packing: carton x 6 bottles

CANTINE
RIUNITE