

Moro Rinaldini

Lambrusco Reggiano Secco DOP Vino Rosso Frizzante



Vineyard location: Calerno di Sant'Ilario d'Enza Reggio Emilia

Harvest takes place during the first half of October. Temperature-controlled fermentation "in rosso" on the skins.

Secondary fermentation follows at controlled temperatures in autoclaves with cultivated yeasts.

Grape varieties : Lambrusco Marani, Lambrusco Salamino, Ancellotta

Altitude : 64m ASL

Exposure : North/South

Soil : Alluvial pebbly mix

Alcohol : 11%

Tasting notes :

Deep ruby red with purple hues. Nice red foam. On the nose, this is a typical lambrusco with aromas of red fruit and prunes. Finishes long and clean. Enjoy throughout the whole meal, especially with cold cuts and pasta dishes. During the summer months this wine is a great chilled aperitif.

Press Notes

AG Vinous

NV

90+ points



Sustainable

