

Rinaldini

*Lambrusco Secco Reggiano DOC*



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

