

Rinaldini

*Lambrusco Amabile dell'Emilia IGT (semi-sweet)*



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

Harvest takes place at dawn, so the grapes are cool. Cold maceration on the skins, with submerged cap for 2 to 3 days. Using a soft press, the must is separated, then filtered and kept in tanks at 0°C (32°F) for several months until the final elaboration.

Secondary fermentation, and the sparkling process, takes place at controlled temperature in autoclaves with selected yeasts.

**Grape varieties :** Lambrusco Maestri,  
Lambrusco Salamino, Ancellotta

**Altitude :** 64m ASL

**Soil :** Alluvial pebbly mix

**Alcohol :** 9%

**Residual Sugar :** 48 g/l

**Tasting notes :**

Made in the typical 'amabile' (slightly sweet) style with a pleasant touch of spritz on the palate. Ruby red color, with vinous hints of red fruits typical of Lambrusco. Fruity and full-bodied on the palate, well-balanced, supported by a lively freshness that elegantly closes with soft hints of cherry and plum. Rinaldini Lambrusco Amabile is a great match for hearty Italian foods including rich pasta dishes (lasagne or pasta bolognese), cold cuts and cheese. Fantastic when paired with red fruit desserts. Serve at approx 46-50°F.

**Press Notes**

**5Star Wines**

NV

90 points

**AG Vinous**

NV

90 points



Sustainable

