

Rinaldini

Vecchio Moro Lambrusco dell'Emilia IGT

Vineyard location: Calerno di Sant'Illario d'Enza Reggio Emilia
Late harvest and temperature-controlled fermentation on the skins for 7 to 10 days.

Long, secondary fermentation takes place at controlled temperatures in autoclaves with cultivated yeasts.

Grape varieties Lambrusco
Maestri, Ancellotta

Altitude 64m ASL

Soil Alluvial pebbly mix

Alcohol 12%

Tasting notes

The color is intense ruby red in color with red foam. The wine opens with an ample nose of dense, grapey notes of red and black fruit. Well-structured on the palate, full-bodied with elegant tannins and a clean finish. Fine bubbles. An incredibly versatile wine, it pairs well with all Emilian cooking: lasagna, pasta al ragu' (the so-called bolognese sauce), cold cuts and cheese (Prosciutto di Parma, mortadella, salame, Parmigiano Reggiano) and savory meat dishes.



Banville

Wine Merchants

www.banvillewine.com

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