

## Rinaldini

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

Vineyard location: Calerno di Sant'Illario 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%

#### 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.

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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