



REGGIANO D.O.C. MEDIUM SWEET RED LAMBRUSCO

PRIMABOLLA 1938

Vines

Lambrusco Salamino 30%, Lambrusco Marani 30%, Lambrusco Maestri 30%, Ancellotta 10%

Harvest

The grapes are picked up by hand usually at the end of September

Vinification

The must macerates in contact with the skins for at least 48 hours; the maceration, at controlled temperature, is short in order to maintain delicate and ethereal perfumes. The partial alcoholic fermentation of the sugars is stopped at the right sugars level with many filtering operations, while the preservation of the wine takes place in tanks at controlled temperature. This technique allows the wine to enriches itself of the typical taste and scent of the remaining sugar

Bottles: 48.000
 Alcohol: 8,5 % vol.
 Sugars: 49 g/l
 Total acidity: 7 g/l

Organoleptic characteristics

Ruby red intense color, aromatic bouquet; sweet, full-body and intense on the palate. Best served with typical dishes of Emilia. Serving temperature: 14-16

BOTTLE	GLASS	GL71	separate collection
CAGE	IRON/METALS	FE40	
BOTTLE CAP	ALUMINUM	ALU41	
CORK CAP	CORK	FOR51	dedicated separate collection or separate collection for organic waste
CARDBOARD BOX	PAPER	PAP20	