

ANTICO FILARE

Lambrusco di Sorbara DOP, dry, Method Charmat, sparkling red wine produced in ours vineyards. This Antico Filare is definitely classic ruby red color.

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Sorbara in purity with manual harvest on our vineyards of over 40 years.

PRODUCTION AREA: Soliera between Modena and Carpi (Emilia Romagna).

TYPE OF VINES TRAINING: Espalier.

SOIL: medium texture, clayey with silty veins.

HARVEST PERIOD: from 10 to 20 September.

VINIFICATION

YIELD PER HECTARE: 150 quintals/hectare

VINIFICATION: cryomaceration for 48-72 hours, fermentation at controlled temperature with the addition of selected yeasts.

SPUMA: refermentation in autoclave, Method Charmat, for about 30 days.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 10 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool, humid environment constant.

IDEAL SERVING TEMPERATURE: 10-12 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: ruby red.

PERLAGE: fine and persistent.

SPUMA: creamy.

BOUQUET: on the nose it recalls floral scents of rose and forest fruits.

TASTE: harmonious, savory and dry.

GASTRONOMIC PAIRINGS: suitable with appetizers, with first courses and with the meats of the rich Emilian cuisine.



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