

EMILIA AMABILE

Lambrusco dell'Emilia IGP, sweet, Method Charmat, sparkling red, produced in our vineyards. Very pleasant, lively and convivial.

CHARACTERISTICS OF THE TERRITORY

VINES: 65% Salamino and 35% Sorbara with manual harvest on our vineyards over 40 years old.

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

TYPE OF VINES TRAINING: Espalier.

SOIL: medium mixture tending to clayey.

HARVEST PERIOD: from 10 to 20 September.

VINIFICATION

YIELD PER HECTARE: 170 quintals/hectare

VINIFICATION: long cold maceration in the fermentino for the extraction of color, aromas and aromas and, subsequently, fermentation at temperature controlled with the use of selected yeasts.

SPUMA: refermentation in autoclave, Method Charmat, for a duration of 30 days.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 9%

RESIDUAL SUGAR: 40 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 10-12 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense ruby red.

PERLAGE: fine and persistent.

SPUMA: persistent of medium consistency of ruby color, evanescent.

BOUQUET: toasted almond.

TASTE: sweet, lively, very pleasant that reminiscent of almond.

SERVING SUGGESTIONS: it is the classic wine for the whole meal.



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