

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-textured, clayey.

HARVEST PERIOD: from 1st to 10th September.

VINIFICATION

YIELD PER HECTARE: 150 quintals/hectare

VINIFICATION: the grapes, once de-stemmed and crushed, they are cooled in low temperature insulated tanks for 2-3 days. The decanted must then comes introduced into an autoclave at a temperature of 15-18 ° C for a slow fermentation until partial exhaustion of sugars. Refinement on its own yeasts follows for at least 30 days.

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

AGING: 20 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 25 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool, damp environment constant and away from light.

IDEAL SERVING TEMPERATURE: 8-10 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: bright pink.

PERLAGE: fine and persistent.

SPUMA: creamy.

BOUQUET: intense in the fruity and floral notes of violet.

TASTE: full and balanced.

FOOD PAIRINGS: recommended by throughout the meal, it goes very well with all typical Emilian cuisine, with tigelle, fried gnoc co and sausages.

NOVEMBRINO

Semi-dry Lambrusco di Sorbara DOP wine, Charmat method, sparkling red produced in our vineyards.

It is one of our Top wines.

With a bright pink color with a fruity bouquet, it is our first jewel that debuts at the end of each harvest.



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