

PERBACCO

Dry Lambrusco di Sorbara DOP wine, Charmat method, sparkling red produced in our vineyards. Oh my God! It is a marvel of tasty tasting with scents of colorful fruits.

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 at temperature of 6-8 °C for 3-4 days with subsequent fermentation at controlled temperature with the use of selected yeasts.

SPUMA: refermentation in autoclave, Method Charmat, for about 40 days.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 10 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool, damp environment constant.

IDEAL SERVING TEMPERATURE: 10-12 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense ruby red.

PERLAGE: fine and persistent.

SPUMA: creamy.

BOUQUET: recalls the scents of wild berries.

TASTE: harmonious, savory and dry.

GASTRONOMIC PAIRINGS: wonderful with cold cuts appetizers, stuffed pasta first courses typical Emilian and roasts.



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