

# RIO'

REGGIANO LAMBRUSCO DOP NERO DI CORTE



**Classification:** Reggiano Lambrusco

**Type:** Sparkling Wine

**Vine:** Lambrusco Salamino

**Soil Type:** Loam soil

**Wine making:** Long time pre-fermentative maceration, with frequent wine replacement, then controlled fermentation temperature.

Refermentation in stainless steel autoclave.

**Perlage:** Fine and persistent

**Alcohol:** 11,00 % vol.

**Organoleptic Characteristics**

**Color:** Intense ruby red, with purple reflection

**Nose:** Red ripe fruit and must intense fragrance

**Palat:** Fresh and fruity, with dry finish

**Drinking temperature:** 8-10°C