

# RIO'

## LAMBRUSCO DI SORBARA DOP



**Classification:** Sorbara Lambrusco

**Type:** Sparkling Wine

**Vine:** Lambrusco di Sorbara

**Soil Type:** Gravel, Sandy-Silty

**Wine making:** Pre-fermentative maceration, then controlled fermentation temperature.

Refermentation in stainless steel autoclave.

**Perlage:** Fine and persistent

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

**Organoleptic Characteristics**

**Color:** Red Cherry, violet

**Nose:** Fresh flowers, Red Fruit

**Palat:** Full bodied, long in the mouth

**Drinking temperature:** 8-10°C