



b.i.o

bpuntoio

green evolution

VINO BIOLOGICO/ORGANIC WINE

LAMBRUSCO EMILIA IGP FRIZZANTE SECCO



Production Area: Modena area



Winemaking process: Organic Lambrusco Grasparossa grapes are pressed and fermented to obtain the delicate red berry flavors typical of Lambrusco. The wine undergoes a second fermentation in tanks. Lambrusco is bottled with a few grams of sugar to balance its fresh acidity.

Food Pairing: Fresh and moderately aged cheese, prosciutto and homemade pasta

Appellation: Lambrusco Emilia Igt Organic

Tasting notes: Faded red. Fresh nose of blueberry and wild strawberries. Lightly structured with mild acidity and tannins.



Serving temperature

12°C

%

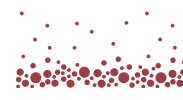
Alcohol

10,5%



Grape variety

Lambrusco



Residual sugars

10-12 g/l