



ENOCLASSICA

selection

GILDA Lambrusco Reggiano DOC Amabile

Producer Cantina Di Puianello

Winemaker Matteo Vingione

Estate Founded 1938

Country Italy

Region Emilia Romagna

Appellation Lambrusco Reggiano DOC

Grape Varietal 30% Lambrusco Salamino
30% Lambrusco Marani
30% Lambrusco Maestri
10% Ancellotta

Soil Composition Calcareous and clay

Elevation 250 meters

Fermentation Method The must macerates in contact with the skins for at least 48 hours; the maceration, at controlled temperature, is short in order to maintain delicate and ethereal perfumes. The partial alcoholic fermentation of the sugars is stopped at the right sugars level with many filtering operations, while the preservation of the wine takes place in tanks at controlled temperature. This technique allows the wine to enrich itself of the typical taste and scent of the remaining sugar.

Aging The aging continues in stainless steel vats, after 2 months is bottled.

Alcohol Content 8.5%

Tasting Notes The Ruby red intense color, aromatic bouquet; sweet, full-body and intense on the palate. Best served with typical dishes of Emilia. Serving temperature: 14-16 °C

