



ENOCLASSICA selection

GILDA Lambrusco Reggiano DOC

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 with the skins for at least 60 hours. During the maceration, at controlled temperature, the must enriches itself of colors and scents which make this product the typical Lambrusco Reggiano, which is different from the other Lambrusco wines for its typical color and taste.

Aging The aging continues in stainless steel vats, after 6 months is bottled.

Alcohol Content 9.5%

Tasting Notes The Intense red ruby color with block-purple notes. Intense scent of violet end berry fruits. Characteristic and fresh taste but also full bodied and harmonic. Best served with typical dishes of Emilio Romagna. Serving temperature 14-16°C

