



Lambrusco Mantovano





Lambrusco Mantovano DOC

Grape Variety: 85% Salamino 15% Ancellotta.

Production area: Oltrepo Mantovano (the area of Mantova's province south of the river Po)

Harvesting: hand picking

Vinification: traditional with maceration on grapes (4 days at least)

Fermentation length: 12 days

Food pairing recommendations: if served chilled, this wine is perfect as an aperitif or with summer dishes. Served at higher temperatures, it pairs well with Mantova's traditional dishes, such as "bevrin vin" (fresh stuffed pasta, filled with meat, served in broth and Lambrusco), cotechino (a charcuterie product, similar to salami, that requires cooking), Mantova's salami, braised meats and pork grilled meat.

Sensory Profile:

APPEARANCE: in the glass, a violet foam conveys the lively and young character of this wine.

COLOUR: intense ruby-red with violet tinges expressing all its body.

AROMA: on the nose, intense fruity nuances recalling dewberry, blueberry and violet.

FLAVOUR: effervescence rules the roost, the red fruits notes and its smoothness invite to sip this lambrusco again.

GIUBERTONI

