

Lambrusco Amabile Brusco San Valentino Red

San Valentino Brusco

Italy - Emilia-Romagna - Emilia IGT

Deep ruby red with violet reflections and a fine perlage.
Intense vinous bouquet with hints of ripe red fruits.
Lively, fresh, slightly sweet and inviting with bright fruit and a delightful sparkle.

Specifications

Appellation	Emilia IGT
Wine Type	Red
Varietals	60% Lambrusco Marani, 20% Lambrusco Salamino and 20% Lambrusco Maestri
Age of Vines	25 years average
Soil type	Sand and gravel
Vinification	Hand harvested in September. The grapes are soft pressed and the juice is placed in stainless steel along with the skins for 4 to 6 days. The wine is racked and the clean juice is allowed to ferment. After malolatic fermentation the wine is racked and placed in an autoclave until Spring. Refermentation creates natural effervescence.
Pairings	Excellent by itself ! It has enough dryness to go beautifully with salamis, prosciuttos and other charcuterie but enough sweetness that will pair well with dark chocolate desserts, gorgonzola, cheesecakes.



Codes, Weights and Measures

UPC	7 48132 10466 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 48132 10466 7
Case Weight	37
Cases/Pallet	56
Layers/Pallet	14
ABV	8.00%
SRP	\$ 21.99 USD 750mL Bottle