

## 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

<b>Appellation</b>	Emilia IGT
<b>Wine Type</b>	Red
<b>Varietals</b>	60% Lambrusco Marani, 20% Lambrusco Salamino and 20% Lambrusco Maestri
<b>Age of Vines</b>	25 years average
<b>Soil type</b>	Sand and gravel
<b>Vinification</b>	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.
<b>Pairings</b>	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

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