

BOCANEGRA

Lambrusco frizzante Emilia

IGP

2024



Grape Varieties

Lambrusco Maestri 80%, Ancellotta 20%

Soil Type

Deep and calcareous soil with a clayey silty mixed texture, a gravel skeleton and pebbly surface.

Plant density/Yield per hectare

3000 plants/ 110 Q.

Vineyard/Age of vineyard

I Monte / 15 years old

Time of harvest

Second-third decade of September

Winemaking notes

Picking: Manual with grapes selection

Maceration: Static at 5 degrees

Second fermentation: In stainless steel tanks, by addition of non-fermented must

Tasting notes

Color: Intense ruby red with purple reflections

Nose: Intense and fruity, with hints of red fruit cherries and violets.

Taste: Fresh and lively, with a perfect balance between: a clean acidity and a genteelly sweet softness

Analytical data upon bottling

Alcool 11,5 % Vol. Sulfur dioxide is 85mg/l

Serving temperature

8 - 10°C

OINOE