

LAMBRUSCO DEL VIADANESE

Lambrusco di Mantova

IGP

2024



Grape Varieties

Lambrusco Viadaneese 100%

Soil Type

odplain with deep and silty soils, rich in clay and sand, moderately calcareous.

Plant density/Yield per hectare

3000 plants/ 110 Q.

Vineyard/Age of vineyard

Viadana / 12 years old

Time of harvest

Second decade of September

Winemaking notes

Picking: Manual with grapes selection

Maceration: 15 days with pump-over and punch downs

Malolactic fermentation: No

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

Tasting notes

Color: Ruby red with purple shades

Nose: Vinous, with berries and violet hints. Aromatic erbs and delicate spicy notes on the final.

Taste: Mouth-filling, pervasive and intense. Rich in fruity notes and closing with a persistent, fresh and mineral finish.

Analytical data upon bottling

Alcool 11,5 % Vol. Sulfur dioxide is 90 mg/l

Serving temperature

12 - 14°C

OINOE