



OINOE VINI

BOCANEGRA

Lambrusco frizzante Emilia
IGP



Vintage	2023
Denomination	Lambrusco Emilia IGP
Category	Sparkling red wine
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	Il Monte / 15 years old
Time of harvest	Second-third decade of September
Winemaking notes	Picking: Manual with selection of grapes Maceration: static at 5 degrees Malolactic fermentation: no
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 gently sweet softness.
Analytical data upon bottling	Alcohol 11,5% Vol, Residual sugar 12,7 g/l, Total acidity 6,2 g/l, pH 3.5
Total SO2	82 mg/l
Serving Temperature	10-12 °C