



OINOE VINI

LAMBRUSCO DEL VIADANESE

Lambrusco di Mantova
IGP



Vintage	2022
Denomination	IGP Provincia di Mantova Lambrusco Frizzante
Category	Sparkling red wine
Grape varieties	Lambrusco Viadanese 100%
Soil type	Floodplain 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	Cogozzo di Viadana / 13 years old
Time of harvest	Second decade of September
Winemaking notes	Picking: Manual with selection of grapes 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: Fresh and lively, with hints of wild berries, cherry, rosehip and delicate spices on the finish. Taste: Creamy and intense, with a fresh and clean sip closing on a very persistent and slightly mineral finish.
Analytical data upon bottling	Alcohol 12,5% Vol, Residual sugar 4,6 g/l, Total acidity 7,67 g/l, pH 3.44
Total SO2	84 mg/l
Serving Temperature	12-14 °C