



OINOE VINI

MÈSTOR

Lambrusco frizzante Colli di
Parma DOC



Vintage	2022
Denomination	Lambrusco DOC Colli di Parma
Category	Sparkling red wine
Grape varieties	Lambrusco Maestri 100%
Soil type	Badlands area with deep and calcareous soils. Presence of marls and argillites with a gravelly basis. 3000 plants/ 110 Q.
Vineyard/Age of vineyard	La Costa-Castione / 16 years old
Time of harvest	Second-third 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 fruity, with aromas of black cherry, berries and pleasant herbaceous notes. Taste: Fresh and creamy, with a good acidity supported by elegant tannins and a slight mineral ending.
Analytical data upon bottling	Alcohol 12,5% Vol, Residual sugar 9 g/l, Total acidity 7 g/l, pH 3.41
Total SO2	88 mg/l
Serving Temperature	12-14 °C