

Lambrusco di Modena D.O.C., Dry Sparkling *“Pruno Nero Dry Vs”*



DENOMINATION

Lambrusco di Modena D.O.C., Dry Sparkling

VINEYARDS

Province of Modena – media di 50 m

SOIL

Clay-rich alluvial soils typical of the Lambrusco
DOC production areas

GRAPE VARIETIES

50% Grasparossa and 50% Salamino

ALCOHOL CONTENT

11% vol.

TRAINING SYSTEM

Geneva Double Curtain.

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

15 years average age (first planting in 1995)

YIELD

120-140 qt/ha

YEASTS

Selected

PRESSING

Soft membrane pressing

VINIFICATION

After maceration at 12°C for about 4 days, the
must is cold-clarified and then fermented with a
single prise de mousse at controlled
temperature, lasting approximately 30 days.

AGEING

In stainless steel autoclave, on the lees at low
temperature after prise de mousse, with
constant agitation.

ANALYTICAL DATA

Acidity: 7 g/l | Residual sugar: 25 g/l

ALLERGENS

Contains sulphites. Vegan product.