



**CECI**<sup>®</sup>  
CANTINE DAL 1938

## TERRE VERDIANE Lambrusco



**Wine Type:** Semi-sparkling red wine  
**Grape variety:** Lambrusco  
**Denomination:** Emilia IGT  
**Soil:** Clay  
**Altitude:** 0 - 350 m  
**Harvest:** First 10 days of October

**Alcohol:** 11,0 % Vol.  
**Pressure:** 2,5 atmospheres  
**Residual Sugar:** 20 grams per liter  
**Acidity:** 6,5 grams per liter

**Vinification:** Martinotti Method

A soft pressing of Lambrusco grapes produces must with lambrusco skins rich in colour. The following maceration transfer colour, taste and aroma to the juice, which becomes wine after a temperature-controlled fermentation phase. Next comes a period of settling, until December/January to allow a natural cleaning from all impurities. The wine is then stored in temperature-controlled, constant-pressure steel tanks for up to two months. During this period, the second fermentation gives to Lambrusco Terre Verdiane its typical sparkling characteristic.

**Tasting notes:** Purple red, with violet highlights; great and fresh fruity bouquet, blackberry and plum with some earthy notes. Medium dry, full bodied but soft, with velvety texture on the palate

**Recommended serving temperature:** 8-10 °C.

### Recommended wine pairing

Terre Verdiane Lambrusco dry is the perfect accompaniment to Parmigiano Reggiano, Prosciutto di Parma and the other typical salami of Parma area but its balance and complexity is also an ideal combination for most prestigious tasty and aromatic Italian dishes. Excellent with roasted, braised and stewed meats

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