

VA PENSIERO

Lambrusco

IGT Emilia



Grapes	Lambrusco grasparossa e maestri
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Harvest	September
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Vinification	Free-run juice is vinified to white wine with alcoholic fermentation, followed by a second fermentation for at least 3 months using the Martinotti method.
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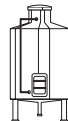
Tasting	Pale powder pink, with a very fine and persistent perlage white floral scents, red apple skin, wild strawberry, with aromas of raspberry and vanilla. Nice acidity and fresh finish, persistent and delicate with a fruity note. Sweet and pleasant.
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Pairing	As an aperitif, paired with oysters or a tartare of raw fish, with a platter of cold cuts, and Asian food.
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Serving temp.	46/50 F° 8/10° C
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Alcohol	8%
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Aging (months)	
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stainless-steel tanks