



FUTURE
MY WINES



CORE Lambrusco

Type of wine	Mantua Province Lambrusco IGP Certified - Indication of Protected Geographical product
Grape Varieties	Lambrusco Maestri 28%, Lambrusco Salamino 28%, Lambrusco Viadanese 28%, Barzemino (Basmen) 15%
Alcohol content	11,5% Vol.
WINEYARD	
Zone of production	Rivarolo Mantovano (Mantova)
Altitude	26 m
Yield per Hectare	140 q/ha
Harvest	Grapes harvested by hand in late September
Winemaking method	Grapes are gathered and pressed. First process duration is 48 hours. It allows extraction of color and high quality tannins. Fermentation ends in stainless steel tanks under controlled temperature. Wine become sparkling in a 16/18 °C autoclave (short Charmat method)
TASTING SHEET	
Colour	Ruby red
Aroma	Wine, fruit, violet
Taste	Pleasant and persistent
Pairing	All-meal-long wine. Particularly pleasant with cold cuts, cheese and typical mantuan specialities.
Serve	10–12 °C



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