



# FRANCESCA MARA

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## LAMBRUSCO SECCO REGGIANO DOP



**GRAPES:** 70% Lambrusco Marani, 25% Lambrusco Salamino and 5% Ancellotta.

**PRODUCTION AREA:** Scandiano, Emilia Romagna.

**CLASSIFICATION:** dry sparkling red wine.

**HARVEST SEASON:** since mid-September.

**VINIFICATION:** the grapes are destemmed and pressed, left on the skins for four days and then fermented in steel at a controlled temperature. The second fermentation is in stainless steel pressure tank.

**COLOUR:** ruby red with intense violet shades.

**BOUQUET:** vinous aroma with strong fruity hints of blackberry, red plum and black cherry.

**TASTE:** medium-bodied enveloping wine, slightly tannic and intense fruity finish.

**SUGGESTED USES:** suitable with Emilia's cuisine such as cannelloni with spinach and ricotta and risotti decorated with balsamic pearls . Perfect with roasted red meats and stuffed pigs foot (zampone).

**SERVING TEMPERATURE:** 12-14° C.

**BOTTLE:** 0,750 l. with natural cork.

**ANALYTICAL INFORMATION:**

Alcohol content: 11% vol.

Residual sugar: 9 g/l.

**Made in Italy**

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