



## **Fieronero**

### **Lambrusco di Modena DOC**

**Grapes:** Lambrusco Salamino.

**Vineyard:** vines trained using the double curtain and espalier system, with spurred cordon pruning on fertile soil of medium consistency in selected areas of the province of Modena.

**Vinification:** the grapes, harvested around mid-September, are stripped and vinified on their skins with the marc; around half way through alcoholic fermentation the first pressings are transferred to pressure vessels where Charmat fermentation continues for about 3 weeks at a controlled temperature of 15-18°C.

**Description:** a lively pink froth with violet hues; a fine and lingering perlage; a dark violet colour; an intense perfume of soft fruit with spicy notes; full, smooth and elegant on the palate.

**Alcohol/Vol.:** 11%.

**Food pairing:** excellent throughout the meal, particularly with pizza, pasta dishes with meat sauces, charcuterie and boiled meats and, if served chilled, it is perfect with barbecues and splendid with cheeses like Parmesan and Grana Padano.

**Serving temperature:** cool 9-12°C.

