

## TRE MEDAGLIE

# Lambrusco di Sorbara D.O.C.

Semi-sparkling • Dry

The deep bond with the land and with the winemaking tradition of Modena has been part of the history of the Cavicchioli family since 1928. That year, Umberto Cavicchioli began to produce his Lambrusco "Tradizione". The "Tre Medaglie" range faithfully represents and carries on this legacy.

### Grapes

Lambrusco di Sorbara.

### Origin

Vineyards from the area around the Secchia and Panaro rivers, north of Modena.

### Vinification

After crushing, the grapes undergo cold maceration in small tanks at a low temperature for 2-3 days. The first alcoholic fermentation is followed by a secondary fermentation according to the Charmat method at controlled temperatures with the addition of must.

### Tasting notes

**COLOUR:** clear ruby red with a persistent mousse with violet reflections.

**BOUQUET:** an intensely fruity aroma.

**FLAVOUR:** soft, harmonious and fruity with hints of raspberries, cherries and wild strawberries.

### Pairings

The typical notes of this grape variety make "Lambrusco di Sorbara DOC Dry" a perfect companion for Italian charcuterie as well as for pasta with meat ragout. It is also delightful with fried dishes and seafood *crudités*.



Alcohol  
Content  
11%vol



Residual  
Sugar  
10 g/L



Serving  
Temperature  
8-10°C



Size  
75 cl