Cantina di Soliera, Lambrusco Salamino di Santa Croce DOC NV

ICS010NV

Cantina di Soliera

— Emilia Romagna, Italy

The Salamino variety (so called because the bunch resembles a salami) is grown close to the Sorbara region and, like Lambrusco di Sorbara, its wines are typically fresh, vibrant and best drunk young. But Salamino has more colour and body, and the underlying sweetness is nicely balanced by bracing acidity, so works well with food.

Production

Produced by natural fermentation of Lambrusco Salamino grapes, sourced in the zone north of Modena where the vines grow in clay soils.

Tasting note

Ruby red in colour, this is a lightly sparkling, semi-dry Lambrusco (around 25g/l residual sugar) with bright aromas of redcurrant and strawberry, and floral hints. Ripe cherry and bramble fruit on the palate with a refreshing spritz.

Food Match

Serve with burgers, cured meats, and pasta dishes.

ABV:
10.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Lambrusco Salamino di Santa Croce DOC

Winemaker:
Marco Facchini

Grape Varieties:
Lambrusco Salamino 100%

Suitable for:
Vegan

Bottle Barcode:
8004810674484