



SILVIA ZUCCHI
IN PUREZZA

LAMBRUSCO DI SORBARA
Denominazione di Origine
Protetta
VINO SPUMANTE BRUT

**100% Lambrusco di
Sorbara
brut red, sparkling wine,
Charmat Method.**

The grapes are manually harvested the second ten days of September and, to enhance their fruity character, they undergo a short period of cryomaceration for 12 hours. The fermentation takes place, using the Charmat method for 4 weeks at a controlled temperature of 14/16° C.

**Ruby red colour, limpid and
medium intensity.**

**Close-focused fragrance with a
broad range of red fruit, cherry
and strawberries.**

Excellent harmony between acidity and tannins. Pleasant with good body and a tangy and enchanting finish.

