

## BRAND



## WINE

Il Lambrusco Mantovano DOC

## APPELLATION

D.O.C.  
Denominazione di Origine Controllata

## REGION

Lombardia



## GRAPES

Lambrusco Salamino, Maestri, Grappello Ruberti, Ancellotta

## COLOR



Intense ruby red with purplish lights

## TASTE



Semi-sparkling

Secco

ALCOHOL  
CONTENT

10,5%

SUGAR  
CONTENT

12 g/l

## CONT. NET.

0,75 l

## BOUQUET

Fine and elegant, with notes of berries and cherries

## FLAVOUR

Dry, fruity and persistent

## FOOD PAIRINGS

Perfect to be served during the whole meal

SERVING  
TEMPERATURE

8 - 10 °C

## CURIOSITY

In Italy, Lambrusco is the typical table wine served with tortellini, salami and local delicacies of Lombardy and Emilia Romagna.

In the 1970s and 1980s, Lambrusco represented the 50% of Italian wines exports to USA; its success was due to its simplicity, that not only made it suitable to be served with a variety of dishes, but that also made it famous as the "Italian Coca-Cola".

The 7x7 Magazine, the most important newspaper of San Francisco, recommended Lambrusco as the perfect wine to accompany Mexican cuisine.

It does not matter if the cuisine is Lombard-Emilian, American or Mexican: what is important is what you drink, and if you talk about Lambrusco you can never go wrong. Cheers!



## PACKING DETAILS

BOTT/CASSA	6
PESO LORDO CASSA	10.3 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	95
BOTT/PALLET	570
PESO LORDO PALLET	854 KG

## AWARD



Golden and Bronze medal at  
Challenge International du Vin.



Honourable Mention at  
Vinitaly International Oenological  
Contest

**VINICOLA DECORDI S.p.A.** - Via delle Brede 6, 26045 Motta Baluffi (CR), Italy. Tel: +39 0375310203

[vinicola@decordi.it](mailto:vinicola@decordi.it) [www.decordi.it](http://www.decordi.it)