



VITIVINICOLA
FANGAREGGI

BIANCOSPINO Lambrusco white emilia igp



White color with greenish veins. Fresh bouquet with hints of apple, lemon and grapefruit.

Pleasantly bitterish, with a fresh taste. Persistent foam and fine long-lasting perlage.

Service Temperature: 6-8° C

Food Pairings: Aperitif fish also raw. Excellent throughout the meal with dishes based on fish or white meats.

Typology: Emilia i.g.p.

Harvest: Manual with scrupulous selection of the bunches.

Foam Intake: long Charmat method.

Alcohol: 11% vol.

Grapes: 85% Lambrusco Sorbara, 15% Lambrusco Salamino both vinified in white.

Breeding system: Espalier.

Yield per hectare: 120 q. per hectare

Harvest period: First Half of September