

TECUTA DI
RONCOLO



VENTURINI BALDINI

In Montelocco you can feel the perceptible fragrance of herbs and juicy black cherries. Fresh, semi dry flavor with light tannic sensations, it's a wine for the entire meal, particularly recommended with rich first courses, as meat-filled ravioli.
Serving temperature: 10-12° C

MONTELOCCO

LAMBRUSCO EMILIA IGP

vino frizzante rosso semi-secco

sparkling red wine from Lambrusco grapes – semi sec



GRAPES

Lambrusco in the varieties of Salamino

ALTITUDE

240 mt

SOIL TYPE

Clay - sand

TRAINING SYSTEM

Espalier

PLANTING DENSITY

3800 plants per hectare

YIELD PER HECTARE

10000 kg

HARVEST PERIOD

First ten days of September

VINIFICATION

red, with fermentation at controlled temperature

SPARKLING PROCESS

Short Charmat method

ALCOHOL CONTENT

11% vol.

COLOUR

Ruby Red with violet reflections

RESIDUAL SUGAR

16 g/l

