



## RUBINO DEL CERRO

REGGIANO LAMBRUSCO SPUMANTE DOP

*vino spumante rosso secco  
red spumante from Lambrusco grapes - DRY*

PREMI/AWARDS  
Concours Mondial Bruxelles - Medaglia d'Argento  
Luca Maroni - Migliori Vini Italiani 92/100

Original bouquet, clean and fruity. It recalls wild cherry, ripe plum and wild fruit fragrances with notes of dark spices. The flavor is full bodied, tasty and balanced. A long finish and a great character taste and smell. It's recommended for the entire meal and ideal with red meats and boiled.

**Serving temperature: 10-12° C**



### GRAPES

*Lambrusco in the varieties of  
Montericco, Salamino, Grasparossa*

### ALTITUDE

*240 mt*

### SOIL TYPE

*Clay - sand*

### TRAINING SYSTEM

*Espalier*

### PLANTING DENSITY

*3800 plants per hectare*

### YIELD PER HECTARE

*8000 kg*

### HARVEST PERIOD

*First ten days of September*

### VINIFICATION

*red, with fermentation at  
controlled temperature*

### SPARKLING PROCESS

*Long Charmat method*

### ALCOHOL CONTENT

*12 % vol.*

### COLOUR:

*Bright RubyRed*

### RESIDUAL SUGAR

*10 g/l*

