
IMPERO

WINE DISTRIBUTORS

LAMBRUSCO AMABILE "CASABARTOLLI"

BERTELETTI, RED SWEET SPARKLING WINE

APPELLATION

Emilia Romagna, Italy

VARIETAL COMPOSITON

Lambrusco

ALCOHOL CONTENT

8%

WINEMAKING

The grapes are harvested at the end of September – beginning of October. Traditional red wine vinification: maceration of the must on the leaves to extract color and tannins. Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

TASTING NOTES

Deep ruby-red in color, the nose opens with a vibrant, vinous bouquet and burst of fresh cherries and wild berries. On the palate, it's rich and lively, with high natural acidity beautifully balanced by a smooth, refined texture and a soft, velvety finish.

FOOD PAIRING

Ideal with pasta with meat sauces, red meat dishes, roast and cold cuts as well as cakes and dry pastry.
Excellent as an aperitif. Serve at 6-8°C.



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