



**RIUNITE**  
Lambrusco  
Cantine Riunite  
Emilia IGT (Italy)

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***Area of Production:***

Exclusively in the Emilia IGT zone.

***Soil:***

Fertile, deep and medium-mixture grounds,  
800 feet above sea level.

***Grape Varieties:***

Lambrusco Maestri, Marani, Montericco,  
Salamino, Lancellotta.

***Production Technique:***

The pressing and brief maceration of select grapes is followed by the fermentation of the must at controlled temperature. A second fermentation, using the Charmat method, imparts the characteristic sparkling note.

***Characteristics:***

*Color:* Lively red with violet reflections.

*Bouquet:* Fruity, soft and harmonious.

*Taste:* Light, refreshing with bright flavors of juicy berries and dark cherry.

*Alcohol Content:* 8%.

*Total Acidity:* 7.5 g/l.

Riunite Lambrusco is perfect for every occasion. Enjoyable and straight forward, its easy drinkability make it a favorite with a wide variety of foods, including spicy fare.