



RIUNITE
Lancellotta
Cantine Riunite
Emilia IGT (Italy)

Area of Production:

Mainly in the province of Reggio-Emilia.

Soil:

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

Grape Variety:

100% Lancellotta.

Production Technique:

The pressing and 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: Deep red with violet reflections.

Bouquet: Fruity and harmonious.

Taste: Vinous, full, and well-balanced.

Alcohol Content: 8%.

Total Acidity: 7 g/l.

Zesty, delightful, and instantly likable. A wine with universal appeal, Riunite Lancellotta goes well with all kinds of foods and excels as an accompaniment to spicier ones.