

MARCHIO



REGISTRATO

# ZUCCHI

DA VIGNETI DI PROPRIETÀ

## MARASCONO Lambrusco di Modena D.O.C. Vino Frizzante Secco



**Grape blend:** 100% Lambrusco Salamino.

**Description:** red, dry semi-sparkling wine, Charmat Method.

**Vinification:** the Salamino grapes are hand-picked from the end of September to early October; they undergo cryomaceration for 5 days, soft pressing, the fermentation takes place, using the long Charmat Method at a controlled temperature of 14/16°C for 4 weeks.

**Tasting:** ruby red, with intense and luminous nuances. The bouquet is deep, complex and long. In the mouth it is serious, sinuous and particularly well-balanced. Rounded on the palate, it is enchanted by notes of dark berry and morello cherry. The tannic weave is very fine, in harmony with the fresh acidity and a measured tanginess.

