



Marascone

Metodo Charmat
Red Sparkling Wine

2025

Variety: 100% Lambrusco Salamino

Soil: silty clay

Vineyard: spalliera- guyot 20 years old

Winemaking:

The grapes are harvested by hand in small crates during the second ten-day period of September. To enhance their fruity character, they undergo a short cold maceration (cryo-maceration) for 12 hours.

The sparkling wine production takes place over 4 weeks at a controlled temperature of 14–16°C (57–61°F).

Tasting notes:

Ruby red in color, clear and of medium intensity. The bouquet is clean and expressive, offering a wide range of red fruit aromas, particularly cherry and strawberry. The palate shows excellent balance between acidity and tannins. Pleasant and well-structured, with good body and a savory, appealing finish.

Temperature of service: 8- 10° C

Alcool: 11,5% vol

Bottles: 750 ml

