



Curtis in Lama -Extra Dry Sparkling Wine



Format

75cl bottle



Type of Wine

Sparkling wine



Visual exam

Bright pink color



Olfactory examination

Aromas of berries and violet



Gustatory examination

Good acidity and complexity from Barbera with a fine and round finish

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| Full name | Curtis in Lama |
| Designation | Quality Sparkling Wine |
| Vintage | Harvest 2018 |
| Grapevine | 30% Lambrusco di Sorbara, 70% Barbera |
| Plant density | 5000 Plants per Hectare |
| Form of Breeding | Espalier |
| Annual production | 8000 Bottles |
| Alcoholic strength | 12% VOL |
| Total acidity | 8,50 g/l |
| Sugar residue | 8 g/l |
| Total sulfur dioxide | 31 mg/l |
| Service temperature | Optimal at 8 ° |



Characteristics Land and Vineyard

Sorbara comes from our youngest vineyards.

It is harvested a few days before complete ripening to safeguard its freshness.

The same criterion is used for Barbera, with the aim also of reducing the development of alcohol.



Description

Curtis in Lama is a sparkling wine born from a union of two territories.

It starts from the Sorbara area where our family comes from.

Then we arrive at the Colli Bolognesi area with Barbera which is one of the most representative wines of the area.



Vinification method

The must of Lambrusco di Sorbara and Barbera are vinified in white.

They are then fermented and after a few months of cleaning the bases we decide the balance of the wine, before the second fermentation.



Gastronomic combinations

Due to its complexity, Curtis in Lama is a whole meal wine.

Also suitable as an aperitif supported by cold cuts and cheeses, also tasty.