



## Il Puro - Dry Lambrusco di Modena PDO



### Format

75cl bottle



### Type of Wine

Sparkling Red Wine



### Visual exam

Deep ruby color





### Olfactory examination

Large, clean. It recalls marasca cherries, berries and ripe plums with pleasant notes of dark spices.



### Gustatory examination

Balanced tannins, with pleasant freshness

|                      |   |   |
|----------------------|---|---|
| Full Name            | Il Puro   |  <h3>Description</h3> <p>Il Puro was born from the corporate goal of producing increasingly natural wines, both in the countryside and in the cellar.</p> <p>Ours is a path that in recent years has led us to make important choices, converting all production to organic and considerably reducing the use of sulfur dioxide in wines.</p> <p>The pure is the evolution of these our choices.</p> |
| Designation          | Lambrusco di Modena DOC   |   |
| Vintage              | Harvest 2018  |   |
| Grapevine            | 55% Lambrusco Grasparossa, 25% Lambrusco di Sorbara, 20% Lambrusco salamino |   |
| Plant density        | 4500 Plants per Hectare   |   |
| Form of Breeding     | Double cord / espalier  |   |
| Annual production    | 10000 Bottles   |   |
| Alcoholic strength   | 11% VOL   |   |
| Total acidity        | 6,80 g/l  |   |
| Sugar residue        | 9 g/l   |   |
| Total sulfur dioxide | 31 mg/l   |  <h3>Vinification method</h3> <p>The Lambrusco grapes are picked by hand and placed in 30 quintals bins.</p> <p>Subsequently it is de-stemmed and inserted in special fermenters kept at zero degrees, without pumping over for 3 days.</p>  |
| Service temperature  | Optimal at 10°  |   |



### Characteristics Land and Vineyard

The Lambrusco vineyards are located in the Garofalo area, in Ganaceto.

They are loose soils in the plain with the presence of sand and clay, while in the hills it is characterized by loamy soils mixed with clay.



### Gastronomic combinations

Puro is a wine that goes perfectly with second courses.

Ideal if tasted in combination with red meats, braised meats and cheeses.