



EMPSON & CO.
Experience Italy in a Wine glass



Labrusca Lambrusco Rosso DOC

Two different Lambrusco grapes are used to make this gorgeous fresh and fragrant fizzy red. After primary fermentation, the wine goes through a second fermentation in autoclaves that lasts up to three months. Perfumed aromas of dark berries and a well-balanced and structured palate. A food-friendly wine that easily pairs with traditional Italian dishes as well as modern cuisine in all its interpretations.

Wine exported to: Canada

Most recent awards



Winemaking and Aging

Grape Varieties:

85% Lambrusco Salamino, 15% Lambrusco
Ancellotta

Fermentation container:	Stainless steel
Aging before bottling:	3 months
Closure:	Natural Cork



Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red color with purple reflections; extremely fragrant bouquet, showing lush aromas of red fruit, especially blueberry and raspberry, confirmed on the well balanced, structured palate with distinctive flavor intensity and balance and a slightly ta
Serving temperature:	All-around food wine, versatile and easily paired with both traditional and modern cuisine; excellent with white meat, roasts or Italian-style minestrone.
Alcohol:	11% alc. by vol.