

LAMBRUSCO SCURO ROSSO



Lini's Lambrusco Scuro is the firmer, more austere relative of our wildly popular Lini Labrusca Rosso. Made of Lambrusco Salamino and Ancelotta, the same Lambrusco sub-varieties that go into the Labrusca, but undergoing a longer maceration and full alcoholic fermentation, the Scuro has more structure and is drier than its cousin. Lambrusco Scuro is perfect with bollito misto and other meat-based dishes typical of Emilia.

Legal Designation:

Emilia IGT

Producer:

Lini

Grape:

Lambrusco Salamino

Region:

Emilia Romagna

Wine Type:

Red, Dry, Sparkling

Vintage:

2007

Bottles per Case:

12

Size:

750ml

VINIFICATION

Vinified in temperature-controlled, pressurized stainless steel vats. Lambrusco Scuro rests in vat for at least six months before bottling.