



Lambertesco

Grape types

Cabernet Sauvignon 60%
Sangiovese 40%

Denomination

Vino da Tavola (Table Wine)

Analytical data

Alcohol content: 13.45 % vol
Dry extract: 31.8 g/l
Total phenolics: 3,114 mg/l

Vineyards

Height above sea level: 250 - 300 m.
Training system: Spurred cordon
Planting density: 5,000 vines/ha
Cover cropping with sown
Subterranean Clover (*Trifolium subterraneum*)
Average yield: 65 q/ha

Winemaking:

Fermentation and vinification at controlled temperatures.
Maceration for 18 days with analytical monitoring of phenolic potential.

The wine aged for 14 months in French oak barriques.

Sensory characteristics:

Vibrantly intense purple red. The fresh nose has juicy plum and cherry-led fruit aromatics. In the mouth, there is good concentration, firm body and compact, fine-grained tannins.

Serving temperature:

16 – 18 °C

Food matchings:

Red meat, full-flavored dishes and mature cheeses.



Lambertesco
0.75-l Bordeaux bottle
Six bottle carton



Lambertesco
0.75-l Bordeaux bottle
Individual presentation pack



Lambertesco
0.75-l Bordeaux bottle
Individual presentation pack in six bottle carton

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