

# VA PENSIERO

## Lambrusco

IGT Emilia



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**Grapes** Lambrusco grasparossa e maestri

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**Harvest** September

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**Vinification** Free-run juice is vinified to white wine with alcoholic fermentation, followed by a second fermentation for at least 3 months using the Martinotti method.

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**Tasting** Pale powder pink, with a very fine and persistent perlage white floral scents, red apple skin, wild strawberry, with aromas of raspberry and vanilla. Nice acidity and fresh finish, persistent and delicate with a fruity note. Sweet and pleasant.

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**Pairing** As an aperitif, paired with oysters or a tartare of raw fish, with a platter of cold cuts, and Asian food.

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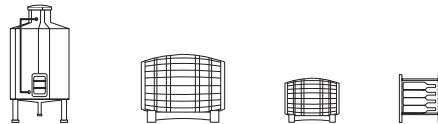
**Serving temp.** 46/50 F° 8/10° C

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**Alcohol** 8%

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**Aging (months)**



stainless-steel tanks