

SANTO STEFANO

Reggiano Lambrusco DOC
Non-vintage

Quality begins in the vineyards. The grapes for Santo Stefano Lambrusco come from the appellation of Reggio Emilia, which is located within the province of Emilia-Romagna in Northern Italy. The alluvial soils of the area are comprised of gravel, sand, and clay.

Santo Stefano Lambrusco is crafted in the classic style from the region with a hint of natural sweetness. Therefore, it remains dry enough to compliment many cuisines. It is medium-bodied with fine effervescence. The intense ruby-red color and violet reflections accentuate the natural characteristics of black cherry and red plum on the palate. This refreshing wine is ideal with appetizers such as salami, prosciutto, roasted vegetables, olives, light pastas, and pizza. Serve cold and enjoy!

Varietals: Salamino, Montericco, Marani, Maestri
Vintage: Non-vintage
Appellation: Reggiano Lambrusco DOC
Alcohol: 8%



Sparkling Wine
Alcohol 8% Per Volume.
Imported by Riboli Family Imports, Los Angeles, CA

