



## CADELVENTO

### LAMBRUSCO SPUMANTE DOP



<b>BLEND</b>	85% SORBARA, 15% GRASPAROSSA
<b>SOIL</b>	CLAY WITH SAND
<b>ELEVATION</b>	985 FEET
<b>YIELD</b>	8,000 KILO/HECTARE
<b>VINIFICATION</b>	LONG CHARMAT
<b>ALCOHOL</b>	11.5%
<b>RESIDUAL SUGAR</b>	16 G/L

**AROMA** LONG LASTING AROMAS OF ROSEHIP AND A RIPE PEACH GROVE

**STRUCTURE** DRY AND LIGHT BODIED WHILE MIRRORING THE AROMAS WITH A BRIGHT, BUBBLY FINISH

**PAIRING** THE CLEANING BUBBLES ARE A PERFECT PAIR FOR SEAFOOD. OPEN OVER BOWLS OF FRESH MUSSELS, LOBSTER OR FISH STEW