



LAMBRUSCO

Production Area: Emilia Romagna, Italy.

Grape Varieties: Lambrusco Maestri, Marani,
Montericco, Salamino, Lancellotta.

Description: Soft, breezy and eminently quaffable.

Riunite wines have been one of America's best-loved, best-selling wines for 4 decades—an unparalleled accomplishment in wine history. Best when served chilled or over ice, Riunite's wines are perfect at mealtime or as a thirst-quenching refresher.

Enjoyable and straightforward, Riunite Lambrusco is the best-selling Italian wine in America. Fruitiness and drinkability make it a coveted favorite with a wide variety of foods, including spicier cuisine.

UPC	Riunite Lambrusco	750ml	0 80516 13514 4
		1.5L	0 80516 13512 0
		3L	0 80516 13510 6
		187ml	0 80516 13219 8



RIUNITE
Lambrusco
Cantine Riunite
Emilia IGT (Italy)

Area of Production:

Exclusively in the provinces of Reggio-Emilia and Daunia, and Mantova.

Soil:

Fertile, deep and medium-mixture grounds, 800 feet above sea level.

Grape Varieties:

Lambrusco Maestri, Marani, Montericco, Salamino, Lancellotta.

Production Technique:

The pressing and brief maceration of select grapes is followed by the fermentation of the must at controlled temperature. A second fermentation, using the Charmat method, imparts the characteristic sparkling note.

Characteristics:

Color: Lively red with violet reflections.

Bouquet: Fruity, soft and harmonious.

Taste: Light, well-balanced.

Alcohol Content: 8%.

Total Acidity: 7.5 g/l.

Riunite Lambrusco is perfect for every occasion. Enjoyable and straight forward, its easy drinkability make it a favorite with a wide variety of foods, including spicy fare.



**CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 1308/2013**