

Founded in 1925 at
Gonzaga of Novellara

Imported by Turquoise Life Beverage Brands

2nd Biggest Wine
Consortium in the world



Production Area: Province of Reggio Emilia / **Locality:** Novellara
Region: Emilia Romagna
Fermentation: Charmat Method / **Serving Temperature:** 46° - 50° F



First courses



Cappelletti



Lasagne

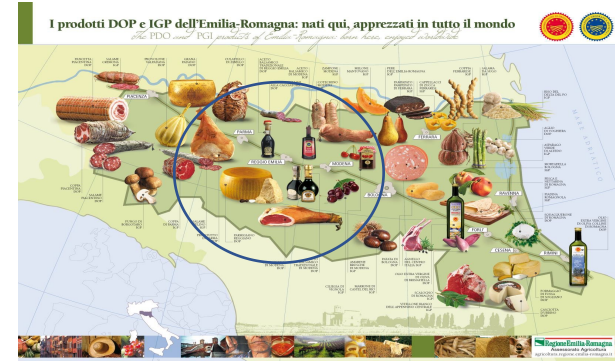


Boiled



Roast meats

The Food Valley where Lambrusco grows



Parmigiano Reggiano cheese, Parma ham, Salami, Pork, Bresaola, Porchetta, Prosciutto, Mortadella, Culatello, Traditional balsamic vinegar, Tagliatelle & Tortellini Pastas, Vignola Cherries

“C’ERA UNA VOLTA” AMABILE Reggiano DOC Lambrusco Rosso Amabile

- **Vine varieties:** Lambrusco Salamino, sweet filtered Reggiano PDO
- **Classification:** Reggiano PDO
- **Characteristics:** Semi-sweet, semi-sparkling red
- **ABV:** 8.5%, **Acidity:** 7 g/l, **Sugars:** 44 g/l
- **Color:** Ruby red
- **On the nose:** Intense and pleasant, with a hint of soft red berries
- **Palate:** Good body, balanced, pleasantly round



“C’ERA UNA VOLTA” SECCO Reggiano DOC Lambrusco Rosso Secco

- **Vine varieties:** Lambrusco Salamino, Lambrusco di Sorbara, Marani
- **Classification:** Reggiano PDO
- **Characteristics:** Dry, semi-sparkling red
- **ABV:** 11%, **Acidity:** 7.5 g/l, **Sugars:** 11 g/l
- **Color:** intense ruby red with a fine mousse with garnet red reflections
- **On the nose:** Intense, round, with a hint of soft red berries
- **Palate:** Good body, balanced, pleasantly round



“TRADIZIONE” AMABILE Lambrusco Emilia IGP

- **Vine varieties:** Lambrusco Salamino, sweet filtered Lambrusco Emilia PGI
- **Classification:** Lambrusco Emilia PGI
- **Characteristics:** Semi-sweet, semi-sparkling red
- **ABV:** 8.5%, **Acidity:** 7 g/l, **Sugars:** 44 g/l
- **Color:** Ruby red
- **On the nose:** Intense and pleasant, with a hint of soft red berries
- **Palate:** Good body, balanced, pleasantly round

