



LAGO DI CORBARA DOC - UMBRIE



TYPE OF WINE: robust red wine for long aging

THE GRAPES: 70% Sangiovese, 20% Montepulciano, 10% Canaiolo

VINIFICATION: fermentation in stainless steel. The maceration on the skins lasted about 15 days

REFINING: it takes place in underground cellars, first in stainless steel vats, then in Never and Vosges barrels for 8 months and finally in bottle

ALCOHOLIC CONTENT: 14 % by vol.

TOTAL ACIDITY: 5,50 ‰

COLOUR: deep ruby red with reflections of garnet

BOUQUET: ample and persistent

TASTE: generous, rich and full body

COMBINATIONS: best with strong and savoury dishes like roasts and game, red meat, hard solid cheese

CONSUMPTION: at its best during its second year. If stored properly, it can be aged at length

POURING TEMPERATURE: 18° C



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM