

# MOLO 8



## Lambrusco Mantovano DOC

<b>Grapes:</b>	100% Lambrusco (Lambrusco Maestri, Marani, & Ancellotta)
<b>Region:</b>	Lombardy
<b>Vineyards:</b>	From the area of Mantua
<b>Exposure:</b>	East/West
<b>Altitude:</b>	98-492 feet above sea level
<b>Soil:</b>	Clay, sand, & silty terrain
<b>Vine Training:</b>	Guyot, reversed double Guyot, Casarsa (spur-trained, similar to Sylvos, which is typical of Friuli), and free cordon trained
<b>Vine Age:</b>	10-20 years old
<b>Time of Harvest:</b>	From late September to early November
<b>Vine Density:</b>	1,012-1,417 vines per acre
<b>Vinification Process:</b>	After the grapes are harvested, they are vinified in stainless steel at a low controlled temperature, refermentation is in autoclaves at a controlled temperature
<b>Aging Process:</b>	The wine is bottle aged before release
<b>Alcohol Content:</b>	8.5%
<b>Total Acid:</b>	6.0-7.0 g/l
<b>RS</b>	20 g/l
<b>Tasting Notes:</b>	Intense ruby red. The bouquet is persistent and fragrant with hints of black cherries and wild berries. On the palate the wine is aromatic, fruity and pleasantly sweet.
<b>Winemaker:</b>	Davide Terlizzi
<b>Cellaring:</b>	1-2 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Ideal with cheese, ham, salami, pork, cold cuts; superb with red meats and game