

MOLO 8



Lambrusco Mantovano DOC

Grapes:	100% Lambrusco (Lambrusco Maestri & Marani: 85%, Lambrusco Ancellotta: 15%)
Region:	Lombardy
Vineyards:	From the area of Mantova
Exposure:	East/West
Altitude:	98-492 feet above sea level
Soil:	Clay, sand, & silty terrain
Vine Training:	Guyot, reversed double Guyot, Casarsa (spur-trained, similar to Sylvos, which is typical of Friuli), and free cordon trained
Vine Age:	10-20 years old
Time of Harvest:	From late September to early November
Vine Density:	1,012-1,417 vines per acre
Vinification Process:	After the grapes are harvested, they are vinified in stainless steel at a low controlled temperature, refermentation is in autoclaves at a controlled temperature
Aging Process:	The wine is bottle aged before release
Alcohol Content:	8.5%
Dry Extract:	17 g/l
Total Acid:	6.0-7.0 g/l
RS	40 g/l
PH	3.1
Tasting Notes:	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.
Winemaker:	Davide Terlizzi
Cellaring:	1-2 years
Closure:	Cork
Food/Menu Pairing:	Ideal for cheese, ham, salami, pork or cold cuts and most dishes.

