

# Nicchia

## Lambrusco di Modena DOC

### N/V

#### Tech Specs

<b>Type:</b>	Spkired Sparkling Wine
<b>Ingredients:</b>	Salamino / Marani / Grasparsosa
<b>Region/Subregion:</b>	Emilia Romagna, Lambrusco DOC
<b>ABV:</b>	9%

#### A closer look...

<b>Total Production:</b>	4500 cases
<b>Vineyard:</b>	village of Ravarino
<b>Soil:</b>	aluvial soils of chalk and sand
<b>Age of Vines:</b>	1990
<b>Vineyard Size:</b>	23
<b>Climate:</b>	the summers are warm and mostly clear and the winters are very cold and partly cloudy. Over the course of the year, the temperature typically varies from 32°F to 88°F and is rarely below 25°F or above 95°F.

<b>Farming Methods:</b>	Conventional
<b>Fermentation Methods:</b>	brief cold maceration / charmat method
<b>Winemaker:</b>	Mr Carafoli
<b>Elevage:</b>	None
<b>Fining/Filtration:</b>	Natural
<b>Residual Sugars:</b>	8.6 g/l
<b>Acidity:</b>	5.3 g/l
<b>SO2:</b>	85 mg/l

#### All about this bottle

The quintessential red sparkling wine, Nicchia is named after the late 19th century countess of Castiglione whose picture is on the label. This Lambrusco has a touch of sweetness with notes of black plums, cherry and currants. Clocking in at a low 8.5% alcohol, it's a perfect afternoon sipper or aperitif. Pair with Prosciutto, Salami or BBQ. A sparkling, medium-sweet wine with a full, red-ruby color and fruity fragrance. In addition to dessert pairings, the Nicchia Lambrusco is the perfect accompaniment to stews cooked in the "agrodolce" style combining sweet and sour flavors.

