

Rifermentato in Bottiglia

by: Sebastian Van de Sype - Tenuta La Fiaminga

Region: Emilia Romagna

Colour: Red, Sparkling

Grape Varieties: Lambrusco Grasparossa

Appellation:

Technical Information

Vineyard

- Organic (certified)
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- Average age of vines: 15
- Soil type: Clay, Limestone

Cellar

- Fermented spontaneously using low-intervention
- Sulphites: Low sulphites - 32 mg/L
- Fining (clarification): Unfined
- Filtering: Filtered (1 microns)
- Suitable for Vegans and vegetarians
- Alcohol: 11.5%
- Residual sugar: < 1 g/L

<https://www.rawwine.com/wine/sebastian-van-de-sype-tenuta-la-fiaminga-rifermentato-in-bottiglia-2020>