



*Cantina di
Carpi e Sorbara*

Cantina di Carpi e Sorbara Nicchia

Lambrusco di Sorbara DOC

蓝布鲁斯科索巴拉妮可雅起泡葡萄酒



Category: Sparkling Sweet Red Wine

Place of origin: Bomporto, Soliera, Carpi - Emilia-Romagna

Grape variety: 70% Lambrusco di Sorbara, 30% Lambrusco Salamino

Alcohol: 11% vol.

Serving: 12 - 14°C

Tasting notes: Lively sparkling ruby-red wine with a bright, fruit-forward nose and an elegant, medium-bodied palate. Berries and flowers scents: subtly sweet notes of cherry, blackberry and plum are complemented by refreshing acidity and a clean, lingering finish.

Pairing: Suitable for Modena typical dishes especially first courses or appetizer, but also fish, cheese and white meat.

Particularities: It was named "Nicchia" from the nickname of Virginia Oldoini, Countess of Castiglione, a charming and politically influent Emilia-Romagna noble woman.

类型: 甜红起泡

产地: 艾米利亚 - 罗马涅

葡萄种类: 70%索巴拉蓝布鲁斯科, 30%萨拉米诺蓝布鲁斯科

酒精度: 11% vol.

时效: 8年

建议饮用温度: 12 - 14°C

品酒辞: 淡淡的宝石红色, 酒香浓郁, 优雅, 酒体中等, 带有些许樱桃, 蓝莓和李子的味道, 口感轻快鲜活, 美味, 纯净。

搭配推荐: 适合搭配摩德纳地区典型美食, 特别是开胃菜, 还有第一道菜, 鱼肉, 奶酪和白肉。

特殊性: 被命名为Nicchia是弗吉尼亚女士Virginia Oldoini的昵称, 一位迷人的有着政治影响力的卡斯蒂廖内伯爵夫人。

