

**LAMBRUSCO DI MODENA DOC – AMABILE – VINO FRIZZANTE AMABILE –
IMBOTTIGLIATO DA CIV CAMPEGINE – ITALIA – NELLE PROPRIE CANTINE DI MODENA
– PRODOTTO IN ITALIA 8%**

CONSORZIO MARCHIO STORICO DEI LAMBRUSCHI MODENESI

VISUAL ANALYSIS: limpid, ruby red, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by strawberries, berries, mermerlade and violets.

GUSTATIVE ANALYSIS: it is perceivable a very good sweet taste together with an agreeable salivation; the final is sweet and strawberries flavoured. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: doughnut

- The sweetness of the wine is matching the sweetness of the doughnut
- The salivation of the wine is compensating for the fatness of the doughnut
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: at the olfactory analysis, the wine is surprising you with a free and simple bouquet; at the gustative exam, the tasting sensations are fitting quietly in the areas in which they are requested in accordance to the wine typology.