

Cantine Virgili

"Vergilius" Lambrusco

Ruby red color tending to garnet with vinous, fruity bouquet with hints of violet and currants. Dry, pleasant and persistent on the palate with refreshing effervescence.

Lambrusco Salamino, Lambrusco Ruberti, Ancellotta

Appellation	Lambrusco Mantovano
Vineyard	The vineyards are located 50 meters above sea level, on well drained clay soil, in the area washed by the river Po, the area that has the most ancient winemaking tradition of Mantua. The climate is Mediterranean, characterized by hot summers and cold winters.
Vinification	The grapes are harvested entirely by hand to guarantee a high quality level. Following the harvest the grapes are de-stemmed, crushed, with the skins left in contact for about 7 days. After the soft pressing of the grapes it is fermented in steel vats with temperature control.
Pairing	This Lambrusco can accompany the entire meal, in particular antipasti, salami, porchetta, sausages and BBQ. Excellent with burgers, pizza and lasagna.
Serving	Serve chilled in a white wine, balloon or tumbler styled glass.

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Cantine Virgili's interest in viticulture began in the early 1900's with Angelo's grandfather Luigi Virgili who was the tenant of the Marquis Benedetto Sordi of the San Giacomo delle Segnate. Later with his son Angelo, he moved to Mantua, where they are now joined by his sons Andrea and Paolo in the management of the Virgili Cellars.