

# TENUTA



## La Piccola

AZIENDA  
IN AGRICOLTURA BIOLOGICA  
Collezione Fontana



Lambrusco  
*Picol Ross*



TENUTA  
LA PICCOLA

**NOTE:**

## WINE TECHNICAL FILE

# *Picol Ross*

### WINE TYPOLOGY

Sparkling red Lambrusco

### VINES

Pure Picol Ross Lambrusco

### PLANTATION TECHNIQUE

Old vines from 1907

### PRODUCTION

80/90 q/ha

### WINE NAME

Picol Ross

### WINE COLOUR

Red with purple hues

### SCENT

Winey and fruity with raspberries and spices hints

### BODY OF THE WINE

Fresh, tasty, good acidulous balance, very persistent, fine, harmonious and soft

### AGEING

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### BARRIQUES

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### BOTTLE REFINING

3 months

### SERVING TEMPERATURE

15/17° C

### SUGGESTED GLASS

Tulip shaped bowl

### BOTTLE TYPOLOGY

Bordeaux type, 75 cl.

### FOOD/WINE MATCHES

Gnocchi with meat sauce, cotechino, zampone, boiled meat, roasted and stewed meat, traditional Emilia cooking.

### LABEL

Also this label reproduces a painting by Lino Frongia property of the Fontana Family's collection. This wine is well represented by the portrait of a nobleman who's wearing an earring which catches eyes attention for its shine and style

*Tenuta la Piccola Soc.Agr. S.S.*

Via Casoni n.3. 42027 Montecchio Emilia (RE) – P.I. 02541910358

- tel. 0522864712 – e.mail info@tenutalapiccola.it

www.tenutalapiccola.it