



**Wine Type:** Sparkling red, Demi - sec

**Grape variety:** Lambrusco - 100% Maestri

**Soil Type:** Stony and sandy hills, rich in calcium

**Altitude:** 0-350 m

**Harvest:**  
End of September - Beginning of October

**Alcohol Content:** 10.5%

**Pressure:** 4,5 atmospheres

**Residual Sugar:** 43 grams per liter

**Vinification:** Martinotti Method

A soft pressing of Lambrusco grapes produces must with skins rich in colour. The following maceration transfers colour, taste and aroma to the juice, which becomes wine after a temperature-controlled fermentation phase. Next comes a period of settling, until December/January to allow a natural cleaning from all impurities. The wine is then stored in temperature-controlled, constant-pressure steel tanks for up to two months. During this period, the second fermentation gives Licataa its typical sparkling characteristics.

**Recommended serving temperature:** Chilled.

**Tasting Notes:**

Dark purple and red with hints of violet. Notes of red berries, cherry and lilac on the nose with a touch of musk. Dry and full-bodied on the palate with a smooth, velvety texture.