



TASTING NOTES

Bright ruby red in color. Intense fruity and yeasty aroma with a well-balanced bouquet. A fresh, sparkling wine, with a mellow taste and pleasant finish of red fruits.

Tavernello

Lambrusco

COUNTRY	ABV
Italy	8%
REGION	VARIETALS
Emilia-Romagna	85% Lambrusco
APPELLATION	15% Other
Emilia IGT	

WINERY

Caviro, Italy's leading wine group, was founded as a farming cooperative in 1966 in the heart of Emilia-Romagna. Their mission is to enhance winegrowers' grapes in a territory with a rich wine identity. Since their founding, the group has grown to include 13,000 winegrowers across seven Italian regions.

Tavernello is Caviro's flagship brand and is the number-one wine brand in Italy. Enjoyed by Italian families for over 30 years, the wines are approachable varietals and blends that celebrate and represent the Italian lifestyle. The exceptional quality and value for money makes Tavernello's wines ideal everyday drinkers.

As a cooperative, Caviro is dedicated to sustainability with the vision of managing the land so it can be passed on to future generations. They have received leading sustainability awards for their holistic and dedicated approach to economic, social, and environmental sustainability, adding even more value to every glass of Tavernello.

CULTIVATION

The grapes used to create this wine are hand and machine harvested, followed by de-stemming, pressing, and contact with the skins for eight days.

VINIFICATION

Fermentation takes place in 300-600 hl tanks at 16-19°C over eight days, followed by a second fermentation, which lasts for 15 days.

AGING

The wine is stored in stainless steel tanks for up to three months before being bottled at a pressure of 2.5 bar. The final wine contains 42 g/l of residual sugar.

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