Vino spumante Rosso dolce



TYPE OF WINE

Sparkling red wine SWEET

MAIN GRAPES

Italian red grapes suitable for the production of sparkling wine

PRODUCTION AREA

Grapes coming in particular from the North Italy and Central Italy

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

After the maceration of the grapes on the skins, follows the soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Brilliant ruby red with cherry -red hints. Lively red. Fine and persistent perlage.

BOUQUET

Intense and pronounced sweet, with fruity hints of red fruits, strawberry, cranberry and cherry jam and pleasant notes of honey.

TASTE

In the mouth sweetness tend to predominate, although compensated by a good acidity. It leaves a recognisable sweet sensation of ripe red fruits and cherry jam.

FOOD PAIRING

Typical property of this wine is to emphasise the taste of fresh fruits as strawberries and peaches, for this reason we suggest it for the preparation of Macedonia or sorbet. Most traditional matching is with fry pastry, cakes and fruits tarts.

SERVING SUGGESTION

5-6°C

[Emiliana (75 cl)], [10% vol]

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CONTRI
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