Vino frizzante Lambrusco IGT dell'Emilia Rosato amabile



TYPE OF WINE

Semi sparkling wine rosè medium-sweet

MAIN GRAPES

Lambrusco dell'Emilia

PRODUCTION AREA

Limited areas in the Region of Emilia Romagna, central Italy

SOILS

Clayey and calcareous soils

HARVEST

Maturity is usually reached between the end of September and the beginning of October, depending on the different Lambrusco's grape varieties.

VINIFICATION

Traditional rosè wine vinification, with a short maceration of the must on the leaves in order to extract the typical and the structure from the tannins. Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

COLOUR

Brilliant rosè

BOUQUET

In the nose fragrant sensations of small and fresh red fruits, such as raspberries, blackberries and black currant and reminiscent of white pepper, cloves and cinnamons, pleasant herby notes.

TASTE

A young and fresh wine, medium-body, characterised by a remarkable smoothness, balanced by a good acidity. It leaves a nice after taste of wild berries and currants.

FOOD PAIRING

Ideal with pasta with meat sauces, succulent red meat dishes, roast and cold cuts of the local tradition. The medium-sweet version can accompany cakes and dry pastry.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

8,0% vol

[Emiliana (75 cl)], [8% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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