



€6.50

■ ■ LAMBRUSCO dell' Emilia Rosè

Vines: 85% Lambrusco marani, 15 % sweet must of lambrusco I.G.P.

Features: Rosè, semi sweet – sparkling,

Vinification: Classic in rosè

Natural fermentation: Charmat into pressurized tanks with naturally sweet must and selected yeasts at 18° C

Type: Dry 12 g/l sugar

Alcohol: 10 % vol

Colour: Intense rosè

Taste: Sharp and fruity

Scent: Young and fruity

Foam: Abundant and rosè

Growing area: Reggio Emilia

Harvest: September - October

Ageing: Within 2 year

Temperature: 6 - 8° C

