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**LAMBRUSCO ROSÉ IGT EMILIA**

*~ sparkling dry rosé ~*





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## LAMBRUSCO ROSÉ IGT EMILIA

*~ sparkling dry rosé ~*

### Product details :












TYPE	sparkling dry rosé
CLASSIFICATION	Lambrusco IGT Emilia
APPELLATION	municipalities of Modena and Reggio Emilia
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	100% lambrusco Marani, lambrusco Maestri and lambrusco Montericco
TRELLIS SYSTEM	cordone speronato, G.D.C. e Bellussi
HARVEST TIME	end of September
VINIFICATION	very short maceration of about 12 hours at a constant temperature of 18 °C. The consequent taking foam occurs for natural fermentation along with Charmat method.
FOAM	fine, persistent, with pink reflections
COLOUR	bright pink
BOUQUET	floreal with violet hints
TASTE	pleasantly dry and elegant. The red fruits aftertaste is exalted by the high freshness
SERVING TEMPERATURE	8-11°C
FOOD MATCHES	great versatility, it can be served as an aperitif or it can also pleasantly accompany throughout the meal, particularly the typica Emilia's preserved meats pasta and cheese



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**Logistic Data :**

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	22,6x17,0x31,5h	7.650	4.500	105 (5x21)	803.25	173	8008920101588	18008920114332
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920101588	18008920114349
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101601	18008920114356