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**LAMBRUSCO D.O.C. SALAMINO DI SANTA CROCE – SEMI-SWEET ROSÉ**

*~ semi-sweet sparkling rosé ~*





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### Product details :












TYPE	semi-sweet sparkling rosé
CLASSIFICATION	lambrusco DOC Salamino di Santa Croce
APPELLATION	municipalities of Cavezzo, Concordia and Mirandola, all in the province of Modena
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	100% lambrusco Salamino di Santa Croce
TRELLIS SYSTEM	cordone speronato, G.D.C.
HARVEST TIME	end of September, beginning of October
VINIFICATION	very short maceration of about 12 hours at a temperature of 18°C. The taking of froth, extremely slow, comes from a natural re-fermentation Charmat method.
FOAM	fine, persistent, with pink reflections
COLOUR	vivid pink
BOUQUET	floral and elegant, with hints of violet
TASTE	pleasantly semi-sweet and elegant, with a fruity aftertaste
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 along seafood dishes. Perfect when matching white meat, soft cheese and pizza.



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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	800892010656	
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	800892010656	