



# Lambrusco Rosato IGP

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**Lambrusco dell'Emilia IGP Frizzante Rosato Amabile**



Blend of different clones of Lambrusco



180 - 200 q.li per hectare



Modena, Reggio Emilia



1 year



10 - 12° C



The grapes are pressed and destemmed; the must macerates with the marc for about 24 hours. The fermentation happens at a controlled temperature of 18-20°C using selected yeasts. The natural effervescence happens in the autoclave using the Charmat method, while the refinement process happens in the bottle at least 30 days before the commercialization of the wine.



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It is surprisingly enjoyable with spicy food as the sweetness brings out intense flavors. It is also very good with cookies and Bundt cakes.



0,75 liters

**DALFIUME**  
NOBILVINI