



SPARKLING ROSÉ WINE

LUSVARDI ROSÉ

- Denomination: Lambrusco dell'Emilia IGP
- Grape variety: 100% Lambrusco (Salamino, Grasparossa)
- Vinification: De-stemming and crushing of the grapes followed by 12 hours of cold soak maceration; racking and soft pressing of the skins
- Second vinification: Fermentation directly by the grape must in stainless steel pressure tanks (at 15 °C)
- Alcohol content: 11,5% VOL.
- Description: Brilliant crystal clear rose with a thin and persistent perlage wide intense perfume; notes of berries and green apple meld with hints of wisteria and dogrose. Absolutely perfect as aperitif, super with appetizers, fried fish and all kind of shellfish, ideal also with pies and light vegetable dishes
- Temperature: 6°C
- Sizes: 0,75l - 1,5l