

## Lambrusco Emilia Rosato Sweet

Rosato IGT Sweet



**Colour:** light rosé.

**Bouquet:** fruity, pleasant, persistent.

**Taste:** sweet, fruity, soft, fresh, lively and pleasantly harmonious.

**Froth:** fine and rich when poured.

### Data sheet

**Bottle:** 0,75 l. cork

**Classification:** slightly sparkling sweet rosé wine, at natural fermentation, obtained from the white vinification of Lambrusco red grapes

**Area of production:** Reggio Emilia

**Plant system:** "Cordone speronato"

**Max. production per hectare:** kg. 20.000

**Fermentation:** at low temperature

**Sugar:** 51 g/l.

**Total acidity:** 7,00 g/l. (average indicative value)

**Volatile acidity:** 0,35 g/l. (average indicative value)

**Vintage:** NV

**Alcoholic content:** 8% vol.

**Serving temperature:** 10 - 12° C

**Vines:** Lambrusco Salamino e Lambruschi Marani e Maestri

**Ageing:** To be consumed while young within 1 or 2 years

### Pairing

Suitable as aperitif and with pizza.