

Rosé
Extrò Dry

Dry rosé sparkling wine

Varietal (Grapevines Variety)
Lambrusco Ruberti, Lambrusco Salamino.

Winemaking
Soft pressing lambrusco grapes, allow to obtain light coloured must.
Must ferment in controlled temperature stainless steel tanks. Wine
become sparkling in three months in 15/16°C autoclave (Charmat
method).

Alcohol Grade
12% vol

Color
Light pink, rose petal.

Taste
Soft, fresh and harmonic.

Service temperature
7°/9°C (44,6°F - 48,2°F)

Accompaniment
Recommended with light cuisine, and fish.

