

Lambrusco

Rosato Rodomonte

Mantua Province Rosé Lambrusco

IGP Certified - Indication of Protected Geographical product

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 a 15/16°C autoclave (Charmat method).

Alcohol Grade

11% vol

Color

Light pink, rose petal.

Aromas

Rose and violet, fine and persistent.

Taste

Soft, fresh and harmonic.

Service temperature

8°/16°C (46,4°F - 60,8°F)

Accompaniment

Recommended with light cuisine, white meat and fish.

