

ROSATO EMILIA IGT VINO FRIZZANTE DOLCE

DENOMINATION	Rosato Emilia IGT Vino Frizzante Dolce
VARIETAL	Different Lambruscos in variable percentage
ALCOHOL LEVEL	7%
AREA	Romagna
SURFACE	Plain
ALTITUDE	0 - 50m
SOIL TYPE CLAY	Clay - Silt
PLANT DENSITY	3.000-4.000 vines/ha
VITICULTURAL TECHNIQUE	Guyot, Double Guyot, Casarsa, Sylvoz
HARVEST PERIOD	Beginning of September
TECHNICAL INFORMATION	After the grapes are carefully selected right in the vineyard, they are harvested either by hand or mechanically in the cooler hours of the day. Once they reach the cellar, they are gently pressed. The must is then fermented in an autoclave, creating a frizzante, straight from the grape juice, keeping the CO2 generated by the fermentation in the wine. This process allows the wine to reach the perfect structure and smoothness, making it fresh and fruity.
TASTING NOTES	This frizzante is of a lively pink colour. Its foam is creamy and inviting. To the nose, it shows aromas of wild briar berries, while on the palate it is pleasantly juicy and sweet.
FOOD MATCHING	Great with dry desserts, cake or on its own.



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