



Rosé Spumante Extra Dry di Modena DOC

- Grapes:** Lambrusco Grasparossa and Lambrusco di Sorbara.
- Vineyard:** vines trained on espaliers with Spurred Cordon pruning on loose mixed soils in the province of Modena.
- Vinification:** the grapes are vinified with cryo-maceration with their skins at a low temperature of 0-2°C for about 24-26 hours; alcoholic fermentation with selected yeasts at a controlled temperature is followed by second fermentation in pressure vessels using the Charmat method at a temperature of 12-14°C for about 20-25 days; this is followed by a period of ageing on the yeasts for about 4-5 weeks.
- Description:** a white and evanescent foam; a fine and lingering perlage; a light luminous pink colour; a fresh and aromatic perfume; a sweet aromatic and a long lingering slightly spicy taste with a note of red fruits.
- Alcohol/Vol.:** 11%.
- Food pairing:** ideal as an aperitif, with risotto, tortellini and fish-based dishes, and also to try with fresh fruit and excellent with desserts.
- Serving temperature:** cool 5-6°C.

