

Lambrusco Rosato dell'Emilia IGP



 **Tasting Notes**
Intense, characteristic,
flower bouquet. Harmonic
delicate and a little sapid on
the palate

Floral	★★★★	Spicy	★★★★
Fruity	★★★★	Balsamic	★★★★

 **Recommended with** 
Fish based
appetisers: mussel
and clam soutè,
seafood salad, raw
fish, oysters and
vegetable
risottos

 **Service Temperature**
8°C

Rating: Not Rated Yet
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Manufacturer [Tenuta Emiliana](#)

Description

Origin

Lands in the northern area of the province of Reggio Emilia

Grapes

25% Lambrusco Salamino, 25% Lambrusco Marani, 25% Lambrusco Maestri, 25% Ancellotta

Alcohol

8,5% vol

Vinification

The must macerates in contact with the skins at low temperature. The partial alcoholic fermentation of the sugars is stopped at the right sugars level with many filtering operations

Fining

Half shape = 6 months
Full shape = 1 year

steel

wood

bottle