

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



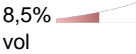
Grapes

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



Alcohol

8,5%



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