

Rinaldini

*r'Osé Lambrusco dell'Emilia Rosata IGT*



Vineyard location: Calerno di Sant'Ilario d'Enza Reggio Emilia

Harvest takes place at night with immediate soft pressing of the grapes. The must is then filtered and rests at 32F for approximately 2 months.

Secondary fermentation takes place at controlled temperature in autoclaves with cultivated yeasts.

Grape varieties : 100% Lambrusco Marani

Altitude : 64m ASL

Exposure : North/South

Soil : Alluvial pebbly mix

Alcohol : 11.5%

Residual Sugar : 12.5 g/l

Tasting notes :

A delightful, lightly sparkling rose', medium pink with ripe aromas of red cherry and a creamy, approachable texture. Fragrant, balanced with a long-lasting finish. Served chilled, it is perfect as an aperitif. A perfect pairing with charcuterie, light first courses, white meat dishes, fried seafood platters and it is also fabulous with pizza.

Press Notes

James Suckling

NV

91 points



Sustainable

