

## Moro Rinaldini

### *Lambrusco dell'Emilia IGT r'Osé Vino Frizzante Rosato Secco*

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

**Soil** Alluvial pebbly mix

**Alcohol** 11.5%

#### **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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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