### 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.



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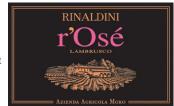


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