

Rinaldini

r'Osé Lambrusco dell'Emilia Rosata IGT

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.

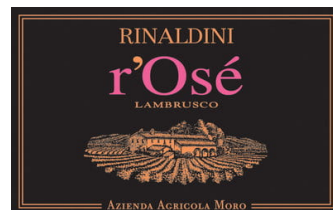
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