

## IT'S Lambrusco Rosato amabile



<b>Wine Type:</b>	Semi-sparkling rosé wine
<b>Grape variety:</b>	Lambrusco
<b>Appellation:</b>	Emilia IGT
<b>Soil:</b>	Clay
<b>Altitude:</b>	0 - 350 m
<b>Grape Harvest:</b>	First 10 days of October

<b>Alcohol content:</b>	8,5 % Vol.
<b>Pressure:</b>	2,5 atmospheres
<b>Residual Sugar:</b>	45 grams per liter
<b>Acidity:</b>	6 grams per liter

**Vinification:** Martinotti Method

A very gentle pressing of red grapes gives a juice with a bright and light colour. This juice goes through a temperature-controlled fermentation to produce a pink and fresh slightly sparkling Lambrusco.

**Tasting notes:** Light Pink, with violet highlights. Great and fresh floral bouquet, gooseberry and strawberry with some grassy notes. Medium sweet, elegant and soft, with refreshing texture on the palate.

**Recommended serving temperature:** 8-10 °C.

**Recommended wine pairing:**

Lambrusco Rosato Amabile is the perfect accompaniment to Parmigiano Reggiano, Prosciutto di Parma and the other typical salami of Parma area but its balance and complexity is also an ideal combination for most typical Italian appetizers and pasta dishes.