

100 Vendemmie Rosè Lambrusco Salamino Spumante Brut

D.O.P.

LIMITED PRODUCTION

Spumanti

Grape production area:

This wine is strongly linked to its production area and traditions. The grapes used are grown in the Santa Croce locality of the Carpi district.

Grapes:

Pure Lambrusco Salamino

Vinification:

the grapes are softly pressed. First fermentation at low temperature.

Prise de mousse:

refermentation with the Charmat method at controlled temperature. The wine remains on its fermentation yeasts as it refines.

Appearance and sensory characteristics:

wine with a young personality. Elegant in appearance, with a persistent perlage, a bright colour and a bouquet with hints of roses. Harmonious, fresh taste.

Alcoholic strength:

12°

Food pairing and serving:

a sparkling wine that can be enjoyed throughout a meal. Delicious with hors-d'oeuvres, first courses, meat and cheese alike, and even good with fish dishes.

Serving temperature 6° - 8°C



DAL 1907

CANTINA DI
S. CROCE

