

Lambrusco dell'Emilia rosato

I.G.P.

Crocevia



Grape production area:
district of Carpi.

Grapes:
60% Lambrusco Salamino
40% Lambrusco di Sorbara

Vinification:
rosé-wine vinification with brief cold maceration. Fermentation at controlled temperature.

Prise de mousse:
natural fermentation with the Charmat method.

Appearance and sensory characteristics:
sparkling, bright rosé colour, fine bouquet with characteristic hints of violets.
Elegant, fresh flavour.

Alcoholic strength:
11°

Food pairing and serving:
delicious at any time thanks to its freshness and delicacy. Excellent with particularly dainty foods.

Serving temperature 8° - 10°C



DAL 1907

CANTINA DI
S. CROCE