



LAMBRUSCO OF MODENA ROSATO D.O.C.

SPECIFIC FEATURES

DENOMINATION:

LAMBRUSCO OF MODENA ROSATO D.O.C. FROM "MONTE MAGICO" ESTATE.

KIND OF VARIETY:

OF A RUBY LIGHT RED COLOR TENDING TO PINK.

TASTE AND FRAGRANCE:

IT HAS A "WIRY" TASTE, WITH COOL AND SOUR CHARACTER.
IT HAS A PLEASANT AND PERFUMED FRAGRANCE,
WITH RASPBERRY AND CURRANT AROMA.

GRAPES VARIETY:

LAMBRUSCO ROSATO OF MODENA CAREFULLY SELECTED,
GRAPES COME FROM CASTELVETRO OF MODENA HILLS.

GRAPE HARVEST:

BETWEEN MIDDLE AND END OF SEPTEMBER.

BOTTLES PER BOX:

N°6.

BOTTLES:

750 ML.

ANALYTIC INFORMATION

ALCOHOL CONTENT:

11% VOL.

INFORMATIONS

SERVICE TEMPERATURE:

RECOMMENDED BETWEEN 10°C AND 12°C.

SUGGESTED COMBINATION:

IT'S GOOD WITH COLD CUTS, BOILED AND FLAVOURFUL PLATES.

DESCRIPTION:

SPARKLING DRY WINE, PROTECTED ORIGIN DENOMINATION.
IT COMES FROM CAREFULLY SELECTED GRAPES
FROM CASTELVETRO HILLS. IT CONTAINS A MINIMAL
QUANTITY OF SULFITES
AND IT IS THREE MONTHS BOTTLING.

