

## LAMBRUSCO Emilia Rosé

**TYPE OF WINE:** Semi-sparkling Wine

**DENOMINATION:** I.G.T.

**BRAND:** Maranello

**PRODUCTION AREA:** Grapes from the geographical area known as Emilia, between the provinces of Modena, Reggio Emilia, Bologna, Parma and Piacenza.

**WINEMAKING PROCESS:** Red vinification with brief maceration on the skins to extract color and tannins. Second fermentation in pressurized stainless-steel tanks (Charmat Method), where natural carbon dioxide develops while enhancing the wine's aromatic and fruity notes. The entire process takes place at controlled temperatures, always below 18-19°C, to preserve the grapes' flavors and fragrances.

**GRAPE VARIETES:** Lambrusco varieties Marani, Maestri, Salamino and other permitted varieties for a minimum of 85%, with the remainder from other varieties allowed by the disciplinare.

**ALCOHOL CONTENT:** 8% Vol - **DOSAGE:** Semi-sweet

**COLOR:** Brilliant rosé.

**BOUQUET:** The mousse is slightly pink and pleasantly sparkling; the bouquet is fresh and fruity.

**TASTE:** Fresh, smooth and rounded, with good balance between sweetness and the grapes' characteristic acidity.

**FOOD PAIRING:** Excellent as an aperitif; pairs very well with classic Italian pasta dishes, pizza and white meats, and also with spicy food thanks to its fresh taste.

**SERVING TEMPERATURE:** 8-10 °C

<b>Bottle:</b>	Emiliana
<b>Cork:</b>	Mushroom Cork
<b>Inside case:</b>	6 bottles x 0.75 Lt
<b>Bottles @ Pallet</b>	630
<b>Cases @ Pallet:</b>	105 - 5 layers of 21 cases
<b>Dimension Pallet</b>	80x120x174
<b>Weight Bottle</b>	Kg 809.5
<b>EAN Bottiglia:</b>	8001335090119
<b>EAN Cassa:</b>	48001335090117
<b>SKU:</b>	VFXX12

