

**ROSA
MASSOLINO
SRL**

LAMBRUSCO

Technical notes:

- Grapes: 100% Lambrusco.
- Exposure: south-west
- Altitude above sea level: 200 – 250 m.
- Soil type: clayey-calcareous medium texture
- Density of planting stumps/ha: about 4,500.
- Training system: Guyot.
- Harvest period: end of September.
- Harvest conditions: manual.

Vinification:

Maceration of the must on the pomace for up to seven days, the alcoholic fermentation takes place in steel tanks at a controlled temperature

- Malolactic fermentation: No
- Alcohol content: 13 -14%.

Tasting:

- Colour: intense ruby red, with rich, lively and persistent mousse.
- Smell: intense, satisfying, sinuous. The fruity notes are reminiscent of cherries and berries such as blackberries and strawberries.
- Taste: Surprising and gratifying. Good balance between softness, freshness, flavor and good tannic texture.
- Serving temperature: 10-12°C
- Gastronomic combinations: dishes that express a predominant fatness such as traditional Italian sausages. It goes well with well-structured pasta and risotto, as well as medium-sized or grilled meat cheeses.

