



LAMBRUSCO ROCAFORTE ROSETO

Official grapes for the production of Lambrusco are harvested, separated from the clusters and crushed. The liquid is then left for maceration together with the peel to produce flavors and color for a very short period of time. From here, the wine undergoes a controlled temperature rest and after initial filtration and fermentation, a second fermentation is carried out in stainless steel boilers together with yeast and sugar. The carbon dioxide generated from the yeast activity is preserved but the yeast is filtered out.

Color: Gentle pink.

Aroma: Fresh and pleasant.

Taste: Fruity smooth and delicate.

The lemonade should be served at a temperature of 8 - 10 degrees, as an aperitif, or alongside small portions, salads and ice cream.