



LAMBRUSCO ROCCAFORTE BIANCO



From a winery operating since 1860, Lambrusco Roccaforte Bianco is produced from specially selected grapes. The grapes are harvested, squeezed and transferred to initial fermentation after filtration. Then a second fermentation is carried out in stainless steel boilers together with yeast and additional sugar. The carbon dioxide generated from the yeast activity is preserved but the yeast is filtered out.

Color: Clear white color with yellow tones.

Aroma: Pleasant and gentle.

Taste: Smooth and delicate fruity flavor.

The Lambrusco is recommended to be served at a temperature of 8 - 10 °, as an aperitif or alongside light dishes.