



Rose Lambrusco





Lambrusco Rosato IGP (Rose Lambrusco PGI)

Grape Variety: 100% Marani

Serving temperature: 10-12°C

Food pairing recommendations: the ideal win for every occasion.

If drunk chilled (4-6°C), it is perfect as an aperitif and pairs perfectly with summer dishes such as rice or seafood salads, raw ham and melon. Drunk at a higher temperature, it is perfect with cold cuts, grilled meat and first courses with meat or cheese.

Sensory Profile:

APPEARANCE: as it is poured, a lively evanescent foam with pale pink tinges reflects the fresh and lively character of this wine.

COLOUR: this Lambrusco is characterised by a cherry-pink colour with bright and intense tinges.

AROMA: intense floral nuances with strong elements of raspberry blending with hints of fresh red berry fruits, dewberry and cherry.

FLAVOUR: it features a very dry and strong flavour and a well-shaped acidity that perfectly blends with the fruity notes characterising this wine.

GIUBERTONI

