



FRANCESCA MARA

LAMBRUSCO ROSATO AMABILE REGGIANO DOP



GRAPES: 70% Lambrusco Marani, 25% Lambrusco Salamino and 5% Ancellotta.

PRODUCTION AREA: Scandiano, Emilia Romagna.

CLASSIFICATION: semisweet sparkling rosè wine.

HARVEST SEASON: since mid-September.

VINIFICATION: the grapes are destemmed and pressed, left on the skins for half a day and then fermented in steel at a controlled temperature. The second fermentation is in stainless steel pressure tank.

COLOUR: bright rosè.

BOUQUET: delicate floral hints of violets with fruity notes of raspberries and ripe cherries.

TASTE: a rounded, pleasant wine whose delicate sweetness is balanced by good fruity acidity.

SUGGESTED USES: ideal to accompany tortelli with potato, eggplant parmigiana and cheeses. Also excellent with typical desserts of Emilia's tradition.

SERVING TEMPERATURE: 10-12° C.

BOTTLE: 0,750 l. with natural cork.

ANALYTICAL INFORMATIONS:

Alcohol content: 9% vol.

Residual sugar: 45 g/l.

Made in Italy

francesca@francescamara.it www.francesca-mara.com