



*Cantina Formigine Pedemontana*



## TRAMONTINO Lambrusco Emilia IGT dry rosé

**PRODUCTION AREA:** hills and foothills area of the southern parts of Modena province.

**VINES:** 100% of best Lambrusco vines coming from Modena province with a prevalence of Lambrusco Salamino vines.

**VINIFICATION:** soft-pressing, immediate draining, cold maceration and fermentation.

**STORAGE:** refrigerated stainless steel silos.

**SECOND FERMENTATION:** autoclaving (Charmat process) temperature controlled.

**BOTTLING:** isobaric bottling, after sterile filtration at ambient temperature.

**LONGEVITY:** to be consumed preferably within 15 months after grape harvest in order to maintain its freshness. High temperature storage speeds up its ageing.

**ALCOHOLIC CONTENT:** 10,5%. Shows a sugar residue of around 10 g per liter.

**PRODUCTIVITY:** around 130 Hl/hectare.

**RELEASE DATE:** november/december.

**NR. OF BOTTLES PRODUCED:** 120.000.

**PACKAGING:** bottle Champagnotta Emiliana white, sparkling wine cork, 750 ml; boxes of 6 bottles.

### ORGANOLEPTIC FEATURES

**COLOUR:** light red ruby tone.

**FRAGRANCE:** fruity taste of dog-rose and raspberry.

**TASTE:** fresh and pleasant. Sparkling medium-dry, medium bodied but persistent. Soft and round.

**SERVING TEMPERATURE:** 13-15° C.

**ADVICE:** suitable for main courses and pasta.

**CANTINA FORMIGINE PEDEMONTANA S.a.c.**

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