



Lambrusco dell'Emilia IGP Spumante rosé "A Love supreme"
Metodo Classico

denomination: Lambrusco dell'Emilia IGP Spumante rosé

Type: Spumante metodo classico rosé brut nature

Grape variety: 100% Lambrusco Marani

wine making: metodo classico. Immediate soft pressing; 1st fermentation on its own yeasts, 2nd fermentation and aging in bottle at least 36 months

Territory: high plains of municipality of Reggio Emilia

Soil: clayey-sandy soil

Production method: organic, reg. CE 834/07, reg. CE 203/12; certification by ICEA ITBIO006 (IFOAM member), operator code H1912

Vineyard: espalier, spurred cordon, age 30 year

Grape yield: 12 tonn/Ha

Harvest: picked by hand, middle September

Alcohol content: 12 %

Residual sugar: 0 (zero) gr/l

Total acidity: 6,80 gr/l

Sulfur dioxide: 30 mg/l

Features: rosé "cerasuolo", brilliant with fine and delicate persistent foam. Complex flavours, fruity notes, jam, yeasts and bread crust; great acidity

Pairing: excellent aperitif, but great with meal, especially with elaborate seafood

Service: be served at 6-8°C

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