



“7 Rose” Lambrusco Modena D.O.P. Rosé

Spumante Brut Rosé

SPECIFICATIONS

Denomination	Lambrusco Modena DOP
Kind of Variety	Rosé dry sparkling – Spumante Brut
Grapes variety	Selected Lambrusco Grasparossa 100%
Production locality	Hills of Castelvetro (MO)
Altimetry	50 – 250 o.s.l.
Training system	Spurred cordon and Guyot
Harvest method	Handpicked slightly early harvesting.
Vinification	Gentle pressing of the bunches of grapes at a controlled temperature followed by a charmat sparkling wine production process.
Bottles per case	6
Cases per pallet	105

ANALYTIC INFO

Alcohol content	% vol 11,00
Total acidity	g/L 7,50
Dry extract	g/L 12,50

INFORMATION

Service temperature	8 – 10°C
Suggested food matching	Matches perfectly with pasta dishes and sliced meats, perfect with shellfish and fish stews. Excellent as an aperitif.
Description	Rosy colour, with a fine, persistent Perlage. Strawberry and raspberry bouquet, hints of rose with just a little spice. Sparkling, fresh and delicious taste.



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