

DOLCEROSSO

Lambrusco dell'Emilia IGP, Charmat method, sweet, sparkling red produced in our vineyards.

With an intense ruby red color, it blends perfectly with the elegant feminine taste.

CHARACTERISTICS OF THE TERRITORY

VINES: 15% Malbo Gentile, 45% Salamino and 40% Ancellotta with manual harvest on our vineyards over 40 years old.

PRODUCTION AREA: Soliera between Modena and Carpi (Emilia Romagna).

TYPE OF VINES TRAINING: Espalier.

SOIL: medium texture.

HARVEST PERIOD: from 15th to 30th September.

VINIFICATION

YIELD PER HECTARE: 170 quintals/hectare

VINIFICATION: long maceration in the fermenter at a controlled temperature for the extraction of the color and the intensity of the aromas.

SPUMA: fermentation in autoclave, Method Charmat, at a controlled temperature with the addition of yeasts selected for about 30 days.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 7%

RESIDUAL SUGAR: 70 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 10-12 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense ruby red.

PERLAGE: fine and persistent.

SPUMA: lively and spirited red.

BOUQUET: pleasant hints of fruit are found mature.

TASTE: excellent balance between the sugary part, acidity and flavor that make it very pleasant with a softness and fullness unique taste.

FOOD PAIRINGS: ideal for dessert, perfect with fruit salad and desserts both to spoon and to soak. Recommended also with mature and blue cheeses.



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