

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Sorbara in purity with manual harvest on our vineyards of over 40 years.

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

TYPE OF VINES TRAINING: Espalier.

SOIL: medium texture.

HARVEST PERIOD: first days of September.

VINIFICATION

YIELD PER HECTARE: 150 quintals/hectare

VINIFICATION: cold maceration to enhance the extraction of perfumes and aromas. Must stay on the skins max 2 days.

SPUMA: refermentation in autoclave, Method Charmat, for about 40 days.

AGING: 30 days.

SPARKLING METHOD: the must obtained undergoes fermentation in small autoclaves, for obtain this Charmat Method sparkling wine.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 10 grams/liter

STORAGE AND SERVICE

STORAGE: away from light, in a cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 6-8 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: bright pink.

PERLAGE: fine and persistent.

SPUMA: colored and compact.

SCENT: the perfume develops an intensity of fruity hints of strawberry and blackberry hedge with an elegant violet fragrance.

TASTE: fresh, tonic with a good body softness.

SERVING SUGGESTIONS: versatile wine and ideal for aperitifs, cured meat appetizers, first courses and main courses of typical Emilian cuisine. Enhance the flavors of fish dishes.

ROSÉA

Lambrusco di Sorbara DOP Spumante Brut wine, Charmat method, sparkling rosé produced in our own vineyards.

It is one of our Top wines.

It is like a fragrant and velvety rose.



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