



VENTURINI BALDINI

RONCOLO 1888



MONTELOCCO ROSÉ

LAMBRUSCO EMILIA IGP

SPARKLING ROSÉ WINE, SEMI-DRY

Region: Emilia-Romagna

Blend: Lambrusco Grasparossa and Sorbara

Abv: 11%

Farming Practice: Certified Organic

Soil Type: Sandy-Clay

Yield per Hectare: 10,000 kg

Sparkling Process: Short Charmat method

Residual Sugar: 10 g/l

Vinification: White, with fermentation at controlled temperature.

Serving Temperature: 8 to 12°C

Color: Powder pink

Bouquet: Wild strawberries, cherries and raspberries

Taste: Fresh & delicate, semi-dry flavor

Food Pairing: Seafood dishes

