



Trellising

TECHNICAL SHEETS

Sparkling Dry Rosé - Metodo Classico

2022

A Love Supreme

IGP Lambrusco dell'Emilia



VINEYARD

CELLAR



Lambrusco Marani 100%



2004



clay, soil



60 masl



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure from the own farm.

Manual harvest. Soft whole bunch pressing. Separation of free run juice and first fermentation on own lees. Malolactic fermentation. Wintering through racking in stainless steel. Second fermentation in the bottle, min 36 months on lees. Doage zero.

TASTING NOTES

"onion skin" pink color, persistent and delicate mousse; sweet aromas of candied fruit, almond, pastry, bright and deep character. Fresh, savory, excellent acidity.

PAIRINGS

Splendid enjoyed on its own, it brightens up special dishes like white truffle, oysters and fine cuisine.

Production in 2022: 500 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine



EMILIA ROMAGNA



**PODERE
GIARDINO**