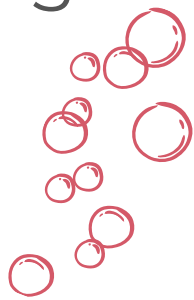




Trellising

TECHNICAL SHEETS



Sparkling Dry Rosé

2024

Segnali di Vita

IGP Lambrusco dell'Emilia Frizzante

CELLAR VINEYARD



Lambrusco Marani 100%



2005



clay, soil



60-100 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. Direct crushing and soft pressing; spontaneous fermentation on own yeasts; clarifications only by racking, no filtrations; 1st fermentation in stainless steel, 2nd fermentation and bottle aging 12 months

TASTING NOTES

deep pink color, persistent and delicate mousse; aromas of wild fruit, wild strawberries; excellent acidity, fresh, savory.

PAIRINGS

Aperitifs, olive and dried tomatoes tapenade cured meats, , pastas with light dressings, pizza, roastbeef and aubergine parmesan

Production in 2024: 1400 bottles

Alc. 12% Vol

Contains sulfites

EU Organic wine



EMILIA ROMAGNA



PODERE
GIARDINO