

GIOIA ROSATO

EXTRA DRY sparkling rosé

Line SPARKLING



LAMBRUSCO DI SORBARA DOP

Rosé sparkling, soft and elegant, made with Lambrusco di Sorbara variety. Perfect for special events and celebrations. With a glamorous pink cherry colour, it is clear, consistent with a compact pale pink froth and a fine, elegant, long lasting perlage.

The taste is dry, with good alcohol content. It is a well-structured wine of 11.50 alcohol degrees. The palate remains very clean, with hints of red fruit.

Its aroma is intense and complex, with hints of biscuit yeast, red fruits like strawberries, currants, plums and cherries, specifically marasca cherries with floral hints of wild rose and violet.



Food pairings: perfect for appetizers.

Excellent with cold cuts like ham, culatello ham,, salami of Felino eaten with fried dough.

Ideal with special dishes like crudité or sushi, first courses with fish of lake or sea, main courses with shellfish, seafood skewers.

Serving temperature 10° C.



TECHNICAL DETAILS

Variety: Lambrusco di Sorbara 100%

Production Area: Bomporto (MO)

Alcohol content: 11.50% VOL

Sugars: 15 gr/l



LOGISTIC DETAILS

CAPACITY	0.75 L
BOX	6 BOTTLES
BOTTLE EAN CODE	8032692590127

BOX	
SIZE	34x26x18.50 cm
WEIGHT	9,50 kg

PALLET	
BOX FOR PALLET	60 (10x6)
SIZE	120x80x125 cm