80 Vendemmie Rosso



Type of wine: red of Quistello I.G.P. sparkling

Label: 80 Grape Harvesties

Grape varieties: Single variety Lambrusco Ruberti

Vinification: The elaboration is carried out by means of refermentation in autoclave at controlled temperature for a long enough period; The bubbles that you get are

particularly fine and well-incorporated

Color: ruby red vivid with violet reflections

Bouquet: Scents of blackberry and red plum,

accompanied by floral notes of Violet

Flavour: pleasantly soft on the palate with a slightly velvety closure; The rich extractive charge gives it fragrance and at the same time structure

Degrees: 11% vol.

Service temperature: Serve fresh at a temperature of

10-12 °c

Accompaniments: To accompany the traditional foods such as homemade pasta and salami and, in any case, a full-meal wine