



INVERNAIA ROSE'

APPELLATION: Emilia IGP

CATEGORY: Rosé Dry Still Wine

PRODUCTION AREA: Reggio Emilia

GRAPES: 70% Cabernet Sauvignon, 27% Marzemino, 3% Lambrusco di Sorbara

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: destemming and pressing of hand-picked grapes, followed by 8 hours cold maceration. The 17°C (63°F) temperature-controlled fermentation takes place in stainless steel tanks. Aging in steel tanks before bottling.

COLOR: crystal, light cherry pink.

BOUQUET: scents of flowers and fresh fruit, wild rose and strawberry, peach, raspberry.

TASTE: balanced, smooth wine with pleasant acidity and lingering finish of red berries.

PAIRINGS: octopus with vegetables and smash potatoes, pasta with cherry tomatoes and shellfish.

Serving temperature 10 – 12 °C (50°F – 54°F)

Alcohol 12 % vol.

Residual sugar 1 g/l

Total acidity 6,5

pH 3,20

Bottle size 750 ml



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