

CECI

1938

TERRE VERDIANE 1813 LAMBRUSCO ROSATO AMABILE

Good music is wine turned to sound. (Ella Wheeler Wilcox)

It is well known that medium sweet Lambrusco is a sweet melody that fascinates us all. That this musicality is told through a rose coloured sound is the fascinating idea of this sparkling wine. Terre Verdiane's music has the rhythm of Lambrusco. The fascinating notes of flavour and freshness make this composition an experience to be lived on all occasions.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-sweet semi-sparkling rosè wine

Grape variety: Lambrusco

Harvest: early september

Soil: clayey-calcareous of medium texture

Process: red vinification with short maceration of the skins

Winemaking: Charmat method

Alcohol level: 8.5% vol.

Residual sugar: 47 g/l

Total acidity: 6 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: A-22

— The data are intended as standard of product

TASTING NOTES

Appearance: Powder pink colour, a very slight perlage is appreciated.

Nose: Crunchy red fruit, cherries all over and wild berries, anticipate slight citrus notes of citron. The floral sensations of violet discover mineral hints in the finish.

Palate: In the mouth, freshness and flavour are well balanced with the pleasant carbon dioxide and the fine tannic texture. The slightly sweet mark of this wine is well integrated with the characteristics mentioned.

Suggested pairings: Versatile and intriguing wine. Best paired with roasted white meats and barbecue cooking. Excellent with savoury pies and tasty pasta dishes from Emilia tradition. Perfect with savoury fish dishes, as light and savoury fried foods. Excellent dessert wine.



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