



BOLLINO ORO

Lambrusco D.O.C. Sorbara



BOLLINO ORO EDITION

CLASSIFICATION: Sparkling Brut Red

GRAPES: 100% Lambrusco D.O.C. Sorbara

ALCOHOL: 11%

COLOR: intense rosé with light pink vanishing foam

PERFUME: bouquet of violet and red berries notes

TASTE: mineral, with an elegant acidity and a fresh finishing

VINIFICATION: Very short maceration of about 6 hours at a constant temperature of 10°C. The subsequent second taking of froth takes place by natural re-fermentation at a constant temperature of 14°C according to the Charmat method

SERVICE TEMPERATURE: 10 - 12°C

GASTRONOMIC PAIRINGS: Ideal to accompany any typical dish from the Emilia's tradition, mainly tortellini and passatelli in soup. It's a great companion with salami and starters. Extraordinary with pizza.

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