

# VENTIVENTI ROSÉ LAMBRUSCO DI MODENA DOC TRADITIONAL METHOD SPARKLING WINE (METODO CLASSICO)



Ventiventi's tip of the diamond. A spumante 100% made with Sorbara grapes exalting primary elements, namely the freshness and minerality typical of this wine varietal



**Grapes:** 100% produced with Sorbara grapes from estate vineyards

**Soil:** clayish

**Planting density:** 3000plants/ha

**Fruit tree forms:** unilateral guyot with 13-14gems

**Colour:** Soft pink

**Aroma:** red fruits combined with a delicate complexity derived from the sparkling wine-making process, rich in refined varietal scents typical of this vine variety.

**Taste:** enveloping and savory taste, vivid minerality balanced by a soft creaminess. The faint and persistent perlage highlights the typical freshness of the Sorbara wine.

**Food pairings:** ideal with delicate plates and seafood, to be coupled with raw food and local dishes.

**Serving temperature:** 10-12C°.



## Vinification:

- Mechanical harvest in the coldest hours of the day
- Further cooling of the grapes\*
- Soft pressing\*
- Fermentation under controlled temperatures in a stainless steel tank
- Prolonged cold refinement in steel\*
- Addition of must and secondary fermentation in the bottle under controlled temperature
- Long refinement under controlled temperature and humidity

Residual Sugar : <7 g/l

Total Sulfites : <50mg/l

Phases of the process in which the environment has been made inert with nitrogen in order to limit the sulphur dioxide use