

Umberto Cavicchioli e F.

Fantasia

Rosé Modena D.O.C.

Sparkling • Extra dry

Life is more beautiful with a touch of 'fantasy'. And it's even better when it brings along an explosion of floral and fruity sensations. Vivacity, cheerfulness and engaging feelings are the winning keys of the range *Fantasia* from Umberto Cavicchioli e Figli, showcased here by Rosé Modena DOC. A bright and fresh sparkling wine with a light pink colour and a semi-sweet taste, featuring notes of red fruit that linger on the palate. For a tasting experience in pink.

Grapes

Lambrusco di Sorbara and Lambrusco Grasparossa.

Origin

Vineyards in the province of Modena.

Vinification

Obtained from grapes that, after soft pressing, undergo cold maceration in contact with the skins at a low temperature for approximately 24-36 hours. After the second fermentation according to the Charmat method for about 20-25 days, the sparkling wine continues to age on its lees for another 4-5 weeks.

Tasting notes

COLOUR: light bright pink; fine and persistent perlage.

BOUQUET: fresh, fruity and aromatic.

FLAVOUR: a crisp, well-balanced, semi-sweet taste with notes of small red berries.

Pairings

Excellent for aperitifs and cocktails, it also pairs perfectly with fresh to mature cheeses, seafood risottos or tortelloni. It can also be enjoyed with "semifreddo" parfaits.



Alcohol
Content
11% vol



Residual
Sugar
15g/L



Serving
Temperature
6-8°C



Size
75 cl