

Rosé del Cristo

Lambrusco di Sorbara D.O.C.

Sparkling • Brut • Traditional Method
Vintage

A revolution in pink become legend. If the history of Lambrusco passes through Cantine Cavicchioli, "Rosé del Cristo" has contributed to writing it, revealing a different side of Lambrusco. A traditional method made with single-varietal Sorbara grapes from the DOC Sorbara area. An unmistakable rosé sparkling wine with a distinctive, strong character, resulting from a constant pursuit of quality.

Grape

Lambrusco di Sorbara (single varietal).

Origin

Vineyards at the heart of the Sorbara DOC area, in the hamlet of Cristo, 200 metres from River Secchia.

Vinification

The handpicked grapes, after being immediately pressed, undergo the alcoholic fermentation process in steel tanks at a controlled temperature. In spring, after the selection of the cuvée, the sparkling process in the bottle begins, following the traditional method and lasting for about 24-30 months. After disgorgement, the wine is topped up with a part of its same wine together with the liqueur d'expédition typical of the method developed by Cavicchioli winery, which ensures the product the highest balance in taste.

Tasting notes

COLOUR:	bright pink with onion skin reflections.
BOUQUET	delicate with hints of rosehip and orange blossom that fade into notes of strawberries, raspberries and citrus zest.
FLAVOUR:	structured flavour that teases with its freshness; fruity and harmonious body with a sapid mineral finish.

Pairings

Excellent as an aperitif with charcuterie and cheese platters, white meat and seafood crudité. In general, it provides a pleasantly acidic contrast to the flavours of the traditional Italian cuisine, that find perfect harmony with a sparkling wine well balanced between fruity notes and the minerality given by the traditional method.



Alcohol
content
12% vol



Residual
sugar
7 g/L



Serving
temperature
6-8°C



Size
75 cl