

Ventiventi Rosè

LAMBRUSCO DI MODENA DOC

CHAMPENOISE METHOD SPARKLING WINE

50 months of refinement



ORGANIC CERTIFIED



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: The nose opens shyly, offering a delicate bouquet of wild rose petals, icy mint leaves and eucalyptus. Gradually, it softens into enticing notes of candy floss, lychee, yellow melon and Chinese mandarin. It then reveals a more assertive character, marked by hints of rust and mineral breaths reminiscent of seashells and salt crystals.

Taste: Fresh and lively, driven by citrus-tinged acidity and balsamic tones. Fine, gentle effervescence leads to a refined finish with subtle ferrous notes and a graceful, fruit-focused elegance typical of Sorbara.

Vinification:

- Mechanical harvest in the coldest hours of the day
- Further cooling of the grapes
- Short press maceration
- Soft pressing
- Fermentation under low 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