



*Cantina di
Carpi e Sorbara*

Cantina di Carpi e Sorbara Lambrusco Rosé

Lambrusco di Modena DOC

摩德纳蓝布鲁斯科桃红起泡葡萄酒



Category: Sparkling Dry Rosé Wine

Place of origin: Bomporto - Emilia-Romagna

Grape variety: Lambrusco di Sorbara, Lambrusco Salamino di Santa Croce

Alcohol: 11% vol. (Alcohol could change annually)

Aging: 5 years

Serving: 10 - 12°C

Tasting notes: Rose' colored sparkling wine with a medium intense fruity and aromatic fragrance, the flavour is sapid, sweet, delicate and harmonic. Lively and evanescent froth.

Pairing: Easy drinking wine, excellent as aperitif, it matches with all Italian appetizers, starters, cold cuts, vegetable dishes with cheese, seafood risotto and medium-aged cheeses or light red meat. But also sweets and biscuits with soft dough.

Particularities: A "rosé" is a type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine.

类型: 甜干桃红起泡

产地: 博姆波图 - 艾米利亚 - 罗马涅

葡萄种类: 索巴拉蓝布鲁斯科, 萨拉米诺蓝布鲁斯科

酒精度: 11% vol. (酒精度会随年份发生改变)

时效: 5年

建议饮用温度: 10 - 12°C

品酒辞: 桃红色起泡酒, 酒香浓郁, 散发着果香和芳香, 口感甜美, 微妙和谐, 活泼, 起泡很快消散。

搭配推荐: 适合做为开胃酒, 搭配意大利开胃菜, 海鲜意面或者意大利调味饭或者中等奶酪。口味较浓郁的海鲜和清淡的红肉, 头盘, 冷切。另外搭配奶酪的蔬菜, 甜点或软饼干。

特殊性: 桃红葡萄酒或称粉红酒、玫瑰红酒, 是葡萄酒的一种, 其颜色来自于葡萄皮, 但只够将颜色变成粉红色, 还不到标准红酒的程度。

