

NSD Never Stop Dreaming

VINO SPUMANTE DI QUALITA'

TIPOLOGY

Rosè Champenoise Method | Brut Nature

GRAPE VARIETY

100% Lambrusco Salamino

PRODUCTION AREA

Località Molino di Gazzata, San Martino in Rio | Reggio Emilia

HARVEST TIME

Selected grapes are picked by hand at the beginning of September

VINIFICATION

Soft pressing of the whole bunch grapes. Fermentation in steel at controlled temperature. Maturation on the fine lees for 6/7 months with periodic *battonages*. The refermentation takes place according to the Champenoise Method rules, that is in bottle. *Degorgement* after 24 months, not dosed.

DESCRIPTION

Onion skin pink, bright and enlivened by the fine pelage. Elegant and intense aroma with notes of pomegranate, small red fruits together with citrus hints of orange peel. On the palate it is very fine, fresh and fragrant with a penetrating and pleasant acidity, accompanied by a flavor that enhances its persistence

PAIRING

A high flexible bottle, it is excellent as aperitif and perfect to be paired with light and delicate fish or white meat dishes

Alcohol content 12 % vol.

Service temperature 42° F

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