

## Qualcuno Vuole Essere ROBIN

VINO SPUMANTE DI QUALITÀ



Brut Nature Sparkling Rosè | Ancestral Method



100% Lambrusco Salamino



Grapes are selected and picked by hand at the beginning of September.



Soft pressing of whole bunch grapes. Spontaneous fermentation in steel, maturation on the fine lees for 6-7 months. According to ancestral method refermentation takes place in the bottle with the sole addition of must from the same grapes and its indigenous yeast. After 12 months lees ageing Robin does not undergo the disgorgement process that can be done manually before serving. The structure of this incredible sparkling wine is supported by the continuous dialogue between the wine and its sediments.




Onion skin pink, bright with a thin perlage. Elegant and intense aroma with notes of pomegranate, small red fruits together with citrus hints of grapefruit. Fruity, lively, mineral and fresh it is very fragrant with a penetrating and pleasant acidity, accompanied by a sapidity that enhances its persistence.




A tribute to Lambrusco Salamino, Robin is a bubbly of rare complexity, extremely versatile. An excellent aperitif, it goes wonderfully with cold cuts, pizza, fried fish, pasta with meat or vegetable sauces.

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 12 % vol.

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