



**BELL'AGIO**  
Rosé Dolce  
Emilia, Italy IGT

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***Area of Production:***

The province of Reggio Emilia, located between the Po River and the hills of the Apennine Mountains.

***Soil:***

Fertile, deep and medium-mixture soils.

***Grape Varieties:***

From a family of grapes, primarily Lambrusco Salamino and Lambrusco Marani.

***Production Technique:***

The soft pressing of select grapes is followed by the fermentation of the must at a controlled temperature. The skins only stay in contact with the juice for a short time, imparting a bright pink color while keeping the juice sweet. A second fermentation, using the Charmat method, imparts the sparkle and luscious taste.

***Characteristics:***

*Color:* Bright rose.

*Bouquet:* Aromatic with hints of strawberry and raspberry.

*Taste:* Sweet, light, refreshing, soft, pleasant and fruity.

*Alcohol Content:* 8%.

*Total Acidity:* 6 g/l.

*Residual Sugar:* 75 g/l.

Rosé Dolce should be served chilled at 45-50°F.  
This captivating rosé can compliment any dish.