



## BELL'AGIO

Rosso Dolce  
Emilia, Italy

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### *Area of Production:*

The province of Reggio Emilia (Emilia-Romagna region), located in the area between the Po River and the hills of the Apennine mountains.

### *Soil:*

Lambrusco vineyards are cultivated in deep and medium blend soils.

### *Grape Varieties:*

From a "family of vines" primarily Lambrusco Salamino and Lambrusco Grasparossa.

### *Production Technique:*

Soft pressing is followed by maceration. Fermentation takes place on the must in stainless steel containers. A second fermentation (Charmat) develops the characteristic sparkle.

### *Characteristics:*

*Color:* Deep red with violet hints.

*Bouquet:* Fresh with hints of red fruits, especially raspberry and blackberry.

*Taste:* Full-bodied, with a pleasant sweet note, well balanced with some acidity and a natural sparkling note.

*Alcohol Content:* 8%.

*Total Acidity:* 6 g/l.

This wine is delightful with spicy foods, sandwiches, burgers, pastas, aged cheeses and superb with pastries.