

BELL'AGIO

Bright rose in color with a delicate scent of strawberry and raspberry. Sweet, light and refreshingly fruity on the palate, with a natural sparkling note.



BELL'AGIO ROSÉ DOLCE

Inside the gates of Bell'Agio, you'll discover a place where bistros are bustling with people living life to the fullest. A place where quality of life is defined by friendships, food, and wine. Bell'Agio captures that attitude. It's bold with a beautiful Italian flair.

SOIL

Fertile, deep and medium-mixture grounds.

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 nice pink color while keeping the juice sweet. A second fermentation, using the Charmat method, imparts the characteristic.

BOUQUET

Fresh, fruity, delicate with a hint of strawberry and raspberry.

TASTE

Sweet, light, refreshing, soft, pleasant and fruity.

FOOD PAIRING

Rosé Dolce should be served chilled at 45-50°F. This delicate and friendly wine can complement any meal.

ORIGIN

Emilia, IGT

VARIETIES

Lambrusco Salamino,
Lambrusco Grasparossa

ANALYSIS

Alcohol	8% Vol
Total Acidity	6 g/l
Residual Sugar	75 g/l

SIZE(S)

750ml 0 80516 55161 6

PACK(S)

750ml 12pk