

BELL'AGIO

Deep red with violet hints. A fresh bouquet with hints of red fruits, especially raspberry and blackberry.

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



BELL'AGIO ROSSO 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

Lambrusco vineyards are cultivated in deep and medium blend soils.

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.

BOUQUET

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

TASTE

Full-bodied, with a pleasant sweet note, well balance with some acidity and a natural sparkling note.

FOOD PAIRING

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

ORIGIN

Emilia, IGT

VARIETIES

Lambrusco Salamino,
Lambrusco Grasparossa

ANALYSIS

Alcohol	8% Vol
Total Acidity	6 g/l
Residual Sugar	90 g/l

SIZE(S)

750ml 0 80516 51604 2

PACK(S)

750ml 12pk