

Caleffi





VEN ROS

Year: 2023

Grapes Variety: Lambrusco Viadanese, Lambrusco Salamino, Ancellotta - Provincia di Mantova IGT

Classification: Sparkling Red Wine - Ancestral Method

Appearance: Crystal clear with an intense ruby red hue, displaying stable consistency in the glass. The effervescence is composed of fine, numerous, and persistent bubbles, imparting a vibrant and lively texture to the wine's visual presentation.

Nose: Pronounced in intensity, with a bouquet that is both complex and refined. Aromatic layers open with floral tones of rose and violet, followed by ripe notes of blueberries and blackberries. Subtle accents of strawberry and black pepper interplay with herbal undertones, delivering an enveloping and sensorially engaging aromatic profile marked by depth and definition.

Palate: Dry, warm, and soft on the attack. Freshness is supported by a well-judged tannic texture and a distinct savory component, contributing to a structured and balanced hardness. The tasting profile is defined by persistent intensity, fine quality, and overall equilibrium. A full, structured body brings coherence to the palate, concluding with harmony and length.

Food Pairing: Its intensity and balance are ideally suited to traditional risottos, grilled meats, and roasted vegetables. A natural match for couscous and Middle Eastern spice-driven dishes, where its vibrancy enhances depth and aromatic lift. It pairs seamlessly with curated selections of cured meats and semi-aged or soft cheeses, where its sparkling freshness and red fruit nuances elevate the gastronomic interplay with elegance and precision.

Serving Temperature: 6° - 8° C

Soil Composition: 100% Clay

Price: 9,80 \$

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