

# BODEGA & VIÑEDOS PUMALEK

## MACANUDO ROSSO DI ROSSE DOSSAGIO ZERO



Made with the Champenoise method, this wine has an intense nose that brims with strawberry notes and flowers on the back. Red-ruby color, creamy, astringent, pure, floral and fresh. It is a good partner of fatty meat, lamb and pasta with heavy sauce.

**Vintage:** 2015

**Varietal composition:** 100% Lambrusco Grasparossa

**Appellation:** Lambrusco Grasparossa di castelvetro

### Vineyard

**Age:** 12 years

**Altitude:** 930 masl

**Soil:** Clay loam

**Climate:** Dry and hot

**Trellising:** High Vertical Shoot Position (VSP)

**Irrigación:** Flood irrigation

**Harvest Date:** February / March

**Yield:** 11,000-18,000kg per hectare

### Aging

**Oak barrel:** no

**Stainless steel tank:** 8 to 10 months

**Bottle:** 6 to 12 months / 1 to 2 years sur lies

**Vinification:** Carbonic maceration is used in the first fermentation. Then, alcoholic fermentation without the skin is carried out. Second fermentation takes place in the bottle.

### Technical Data

**Alcohol:** 11.70%

**Sugar:** 1.80 grams/liter

**Serving Temperature:** 6° - 8°C

**Aging Potential:** 1 year

**Annual Production:** 1,500 bottles

