

BODEGA & VIÑEDOS PUMALEK

2021 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

Método tradicional

Vineyard

Age: 18 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

Contacto con sus lías: 60 meses

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: 4 years

Annual Production: 1,500 bottles

