Vino frizzante Lambrusco Grasparossa di Castelvetro DOC Rosso secco



[Cuvée Carla (75 cl)], [11% vol]

TYPE OF WINE

Semi sparkling wine red dry

MAIN GRAPES

Lambrusco Grasparossa

PRODUCTION AREA

Grapes cultivated in the lowest belt of the province of Modena (Region of Emilia Romagna, central Italy), in the high plain and hilly area.

SOILS

The Lambrusco di Grasparossa is characterized by low vigour and fits well to poor and dry soils, slightly permeable and mainly clayey in the high plan and hills.

HARVEST

The maturity is quite tardive and the harvest can take place well into October.

VINIFICATION

Traditional red wine vinification, with maceration of the must on the leaves in order to extract colour and tannins.
Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

COLOUR

The Lambrusco Grasparossa di Castelvetro is distinguished by its intense ruby red colour with nice violet hints, with lively and evanescent foam of the same colour.

BOUQUET

The bouquet is distinctly fruity and recalls the smell of ripen grapes and peach almond, fragrant, intense and clearly vinous.

TASTE

In the mouth is dry, well balanced, intense and fruity, with a typical slightly acid after taste.

FOOD PAIRING

Ca be paired with a wide range of dishes, from appetizers to desserts. The best pairing is with the succulent and tasty dishes of the local tradition, such as pasta with meat sauce, lasagne and roast; an ideal combination is with cold cuts and cheeses even seasoned or blue cheese.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

11,0% vol

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CONTRI
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