

# LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOP

SWEET SPARKLING RED WINE



- ✓ **PRODUCTION AREA:** hilly and foothill in the south of the of Modena area
- ✓ **GRAPE:** 100% Lambrusco Grasparossa DOP
- ✓ **VINIFICATION:** destemming-soft crushing, cold maceration, and fermentation. Refermentation in charmat at controlled temperature.
- ✓ **DURABILITY:** to enjoy freshness of the grape, it should be better in 15 months from harvest.
- ✓ **PACKAGE:** 750 ml in green "Emiliana Champagnotta" bottle, cork mushroom + capsule and seal
- ✓ Carton of 6 or 12 bottles
- ✓ **ALCOHOL:** 8,0% Residual sugar 50 g/litre.
- ✓ **EAN CODE:** 8 013345 000446

## Organoleptic qualities

- ✓ **COLOUR:** Lively and persistent froth, brilliant ruby red colour
- ✓ **NOSE:** It is intense, fruity with black cherry, blackberry and almond notes;
- ✓ **TASTE:** dense and pleasant, full-bodied and persistent, soft, fresh and enveloping. The residual sugar enhances its characteristics on the palate.
- ✓ **SERVING COOL:** 10-12°C.
- ✓ **FOOD PAIRING:** It's ideal at the end of a meal with desserts, dry pastries, tarts and fresh fruit.

