

Lambrusco Grasparossa di Castelvetro Amabile DOC

90% Lambrusco Grasparossa, 10% Malbo Gentile

Tasting Notes:

Fine and persistent foam with violet hues, this wine is rich ruby red in color with garnet reflections, particularly along the rim. Fruity aromas of red berries intermingle with spicy notes. On the palate, pleasantly semi-sweet fruit flavors come through. It is nicely balanced by light tannins.

Serve well-chilled as an aperitif with typical fare from the the Emilia-Romagna region including cured fatty charcuterie like mortadella. Also excellent with meat tortellini.

Vineyards:

Region:	Emilia-Romagna, Italy
Vineyard Name:	Il Fagiano
Vineyard Size:	18 hectares
Training Method:	Spurred Cordon
Soil Composition:	Calcareous clay


Winemaking:

Hand-harvested in late September with careful selection taking place directly in the vineyard. Produced using the Charmat method, the grapes are pressed then vinified on the skins in stainless steel tanks for 20 days at 15-18°C. A secondary natural fermentation takes place in a pressurized tank during which time it slowly develops fine bubbles.

Technical Data:

Alcohol:	9.0%
Acidity:	7.5 grams/liter
Residual Sugar:	35.0 grams/liter
pH:	3.20



 CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 1308/2013