



LAMBRUSCO D.O.C. GRASPAROSSA DI CASTELVETRO

~ semi-sweet sparkling red ~





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Product details :












TYPE	semi-sweet sparkling red
CLASSIFICATION	Lambrusco D.O.C. Grasparossa di Castelvetro
APPELLATION	municipalities of Castelvetro and Castelfranco Emilia, both in the province of Modena
SOIL	clayey and calcareous soils
GRAPE VARIETY	90% lambrusco Grasparossa di Castelvetro 10% Malbo Gentile
TRELLIS SYSTEM	cordone speronato
HARVEST TIME	end of September
VINIFICATION	vinified in red, with maceration at a controlled temperature. The taking of froth, extremely slow, comes from a natural re-fermentation Charmat method.
FOAM	fine, persistent, with violet reflections
COLOUR	rich ruby-red with garnet reflections
BOUQUET	great and persistent, with hints of red fruits and spices
TASTE	fruity, pleasantly semi-sweet and well balanced by the slight tannin
SERVING TEMPERATURE	10-13 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, mainly to preserved meats, salami and pasta. Ideal both with white and red meats.



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	22,6x17,0x31,5h	7.650	4.500	105 (5x21)	803.25	173	8008920001444	18008920114004
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920001444	18008920114011
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101427	18008920114028