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**LAMBRUSCO D.O.C. GRASPAROSSA DI CASTELVETRO**

*~ sparkling dry red ~*





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*~ sparkling dry red ~*

### Product details :












TYPE	sparkling dry 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	dry, fruity and slightly tannic
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, mainly to preserved meats, salami and tagliatelle with Bolognese sauce. Fantastic with roast 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	8008920101434	18008920114035
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920101434	18008920114042
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101458	18008920114059