



## Specifications

### Denomination

**Kind of variety** Ruby red with violet hues, fine and persistent perlage with an evanescent froth.

**Sapore** Deep, long and harmonious taste.

**Profumo** Winy, intense and harmonious with hints of wild berries, currant and blackberry flavor.

**Grapes variety** Lambrusco Grasparossa of Castelvetro.

**Harvest method** The grapes are carefully selected from the hills of Castelvetro, hand picked on the last harvest.

**Vinification** Soft pressing followed by cold maceration on the skins at low temperature (10/12 ° C) for 3-4 days, in order to extract the color and enhance the typical fruity character of Lambrusco. After wine racking, the fermentation is completed at a controlled temperature.

**Bottles per box** 6



## Analytic info

**Alcohol content** 11% vol.

## Information

**Service temperature** Cellar Temperature (14°-16° C).

**Suggested food matching** It's recommended with Italian typical first courses, cold cuts, boiled meat, cheeses, roasted meats and generally modern cuisine.

**Description** Ruby red with violet hues, fine and persistent perlage with an evanescent froth. It's an intense wine with hints of berry, currant and blackberry flavor, sparkling and harmonious. It's recommended with first courses, cold cuts, cured and boiled meat, cheeses, roasted meats and generally modern cuisine.