Lambrusco Grasparossa di Castelvetro - Vini del Re

Specifications

Denomination	
Kind of variety	Ruby red with violet hues.
Sapore	Bodied persistent, round, fresh and enveloping.
Profumo	Fruity intense scent of ripe berries.
Grapes variety	Pure selected Lambrusco Grasparossa.
Harvest method	End of September, beginning of October.
Bottles per box	6

Analytic info

Alchol content	11% vol.

Information

Service temperature	10° - 12°C.
Suggested food matching	It's recommended with tasty first an second courses.
	Ruby red with violet hues, fruity intense scent of ripe berries. Persistent and round, fresh and enveloping. It's recommended with first and second tasty dishes.

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Description

3 BICCHIERI GAMBERO ROSSO
Guida Vini d'Italia 2027

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