Lambrusco Grasparossa Secco DOP

Specifications

Denomination	
Kind of variety	Ruby deep red color with violet hues.
Sapore	Good and persistent body, pleasantly velvety and enveloping.
Profumo	Intense fruity scent.
Grapes variety	100% Lambrusco Grasparossa of Castelvetro.
Harvest method	End of September, beginning of October.
Bottles per box	6

Analytic info

Alchol content	10,5% vol.

Information

Service temperature	10° - 12°C.
Suggested food matching	Recommended with tasty first and second courses of the Italian kitchen tradition.
Description	Ruby deep red color with violet hues, intense fruity scent. Good and persistent body, pleasantly velvety and enveloping. This wine pairs perfectly with tasty Italian first and second courses.

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