

**Tenuta  
Pederzana**  
*Viticoltori in Castelvetro*



## PRODUCER PROFILE

Estate owned by: Gibellini family  
 Winemaker: Francesco Gbellini  
 Total acreage of vine: 18 (7.50 Ha)  
 Winery Production: 60,000 bottles  
 Region: Emilia Romagna

# Lambrusco Grasperossa di Castelvetro DOC

## WINE DESCRIPTION

This is a modern interpretation of a classic wine. Thanks to its rich fruit, the perlage is well integrated in the wine. The bubbles are small due to the long prise de mousse and the wine's prolonged storage at cold temperatures, provide a sumptuous sensation of creaminess on the palate. It is called "Il Grasperossa della Tradizione" on the label, which means "The Grasperossa of the Tradition" because it is made in a traditional way with a long maceration, thus rich in color and structure, and because it is the first wine the winery produced, 20 years ago.

## TASTING NOTES

Lively red color with purple highlights. The bouquet on the nose is pleasantly fruity with hints of morello cherries. Full palate with an attractive balance between an initial rounded sensation and the dry, tannic finish.

## FOOD PAIRING

Perfect for all rich foods; pairs well with egg pastas, various fried dishes, quiches, baked vegetable dishes or lasagna. Great with pizza and barbeque.

## VINEYARD & PRODUCTION INFO

|                       |  |
|-----------------------|--|
| Vineyard appellation: | Lambrusco Grasperossa di Castelvetro DOC |
| Vineyard size:        | 7.50 h                                   |
| Soil composition:     | Calcareous and clay                      |
| Training method:      | Guyot                                    |
| Elevation:            | 220 m a.s.l.                             |
| Vines/Acre:           | 4,000                                    |
| Exposure:             | East-South east                          |
| Age:                  | 17 years                                 |
| Harvest time:         | Early October                            |
| First vintage:        | 1986                                     |
| Production:           | 26,000 bottles                           |

## WINEMAKING & AGING

|                         |  |
|-------------------------|--|
| Varietal composition:   | 100% Lambrusco Grasperossa di Castelvetro  |
| Maceration technique:   | On the skins for 5 days                    |
| Fermentation container: | Stainless steel tanks                      |
| Fermentation technique: | Cold, without sulphur dioxide              |
| Length of fermentation: | 10 days at 64 F                            |
| Sparkling winemaking:   | Second fermentation in autoclaves/ten days |
| Aging container:        | Stainless steel tanks of 50 Hl/5 months    |
| Length of bottle aging: | 2 months                                   |

## ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 12%     |
| Residual sugar: | 17 g/L  |
| Acidity:        | 6.2 g/L |
| Dry extract:    | 28 g/L  |

