

IL GRASPAROSSA

LAMBRUSCO DI CASTELVETRO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 7.5 ha
Soil composition: calcareous and clay
Training method: Guyot
Elevation: 722 ft a.s.l.
Exposure: East/South-East
Vines age: 17 years
Harvest time: early October
First vintage: 1986
Production: 26,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Grasperossa di Castelvetro
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 64 °F

Maceration

Technique: on the skins
Length: 5 days

Aging

Container: 50hl stainless steel tanks
Length: 5 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 17 g/l
Acidity: 6.2 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Perfect for rich foods; pairs well with egg pasta, fried dishes, quiches, baked vegetable dishes, or lasagna. Great with pizza and barbecue.



TASTING NOTE

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 a dry, tannic finish.

PRODUCER PROFILE

Estate owned by: Società Agricola Le Vigne di Franco e Margherita s.r.l.
Winemaker: Francesco Gibellini
Total land under vine: 9.5 ha
Winery production: 45,000 bts
Region: Emilia-Romagna (Italy)

