

MARGHERITA

LAMBRUSCO GRASPAROSSA DI CASTELVETRO AMABILE IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Green Status: organic
Soil composition: sand (45%), limestone (30%), clay (25%)
Training method: Guyot
Elevation: 492 ft a.s.l.
Exposure: East
Vines age: 20 years
Harvest time: last days of September
First vintage: 2022



WINEMAKING & AGING

Varietal composition: 100% Grasperossa di Castelvetro
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 64 °F
Maceration
Technique: cold static maceration
Length: 2 days
Malolactic fermentation: no
Aging
Container: 50hl cement vats
Length: 6 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 11%
Residual sugar: 28 g/l
Acidity: 6.5 g/l
Dry extract: 24 g/l



FOOD PAIRINGS

Best paired with appetizers, salumi, and pizza; perfect as an aperitif.



TASTING NOTE

Ruby-red wine with purple foam, fruity wine with delicate notes of wild cherry; soft on the palate, with an excellent balance of sugars, acidity, and tannins.

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)

