LAMBRUSCO GRASPAROSSA OF CASTELVETRO

SPECIFIC FEATURES

DENOMINATION:
Lambrusco Grasparossa di Castelvetro from "Monte Magico" estate.

KIND OF VARIETY:
of a red ruby color with violet shades.

TASTE AND FRAGRANCE:
it has a cool, enchanting and full-bodied taste.
The fragrance is intense, fruity and particularly winy.

GRAPES VARIETY:
Lambrusco Grasparossa from the Castelvetro of Modena hills.

GRAPE HARVEST:
between the end of September and the beginning of October.

BOTTLES PER BOX:
n°6.

BOTTLES:
750 ml.

ANALYTIC INFORMATION

ALCOHOL CONTENT:
10.5% Vol.

INFORMATIONS

SERVICE TEMPERATURE:
recommended between 10°C and 12°C.

SUGGESTED COMBINATION:
it's good with flavourful plates,
especially with Emilian typical foods.
The Lambrusco sourness helps to clean the mouth
from fatty plates in order to make the meal
extremely pleasant.

DESCRIPTION:
sparkling dry wine, protected origin denomination
from the Castelvetro hills.
It contains a minimal quantity of sulphites, it's three-months-bottling
and it comes from carefully selected grapes.