

COLLI DI SCANDIANO E DI CANOSSA D.O.C. LAMBRUSCO GRASPAROSSA SECCO



This wine is obtained only with Lambrusco Grasparossa grape: this grape comes from the hilly area of Reggio Emilia since 1800, where it finds its ideal place. In these vocated lands this wine enriches itself of low acidity and unremarkable bouquet in comparison with other Lambrusco grapes

grapes

Lambrusco Grasparossa

Harvest

The grapes are picked up only by hand usually at the beginning of October

Vinification

The must macerates with the skins for 48/72 hours, a longer time in comparison with different kind of Lambrusco, with the aim of an accurate taking out of the tannins; the second fermentation takes place with the Charmat method, which allows to maintain all the primary characteristics of the grape

Alcohol: 11% vol.

Sugars: 8,5 g/l

Total acidity: 6,2 g/l

Organoleptic characteristics

Organoleptic characteristics: ruby-red colour with purplish highlights, intense bouquet which reminds violet and raspberry; rich on the palate, a hint of tannic is hidden by the low acidity of the grape.

Serving suggestion: ideal with typical dishes of Emilia Romagna like “tortelli di zucca”, “prosciutto crudo”, “culatello”, vegetables and eggs dishes and also with meat dishes.

Serving temperature: 14-16 °C



DOVE
C'È
FERMENTO.

#DifferentButTheSame

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