

# Lambrusco Grasparossa di Castelvetro

D.O.C.

*1 Lambruschi D.O.C.*



**Grape production area:**  
hilly belt of the Modena district,  
Castelvetro area.

**Grapes:**  
pure Lambrusco Grasparossa.

**Vinification:**  
red-wine vinification, with lengthy  
maceration on the grape skins.  
Fermentation at controlled temperature.

**Prise de mousse:**  
natural fermentation with the Charmat  
method.

**Appearance and sensory characteristics:**  
sparkling, red in colour with purple  
undertones. Fragrance of ripe red fruit.  
Full-bodied harmonious, velvety flavour.

**Alcoholic strength:**  
11°

**Food pairing and serving:**  
suitable for all the courses of a meal;  
excellent with typical Emilian cuisine.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI  
S. CROCE