

Lambrusco Grasparossa di Castelvetro

D.O.P.

1 Lambruschi D.O.P.



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