



Col Sassoso

Lambrusco Grasparossa di Castelvetro DOC

Grapes: 100% Lambrusco Grasparossa.

Vineyard: mainly newly planted vines with a Guyot training system on deep gravelly-sandy soil near the river Panaro, clayey soil in the remaining growing area in the hilly area and foothills south of Modena.

Vinification: the grapes are manually harvested in the second half of October (the last Lambrusco grapes of Modena to ripen). After alcoholic fermentation for about 10-15 days on the grape skins, with indigenous yeasts and at a temperature of 15-18°C, spontaneous second fermentation takes place, using the long Charmat method for 4-5 weeks at a controlled temperature of 14-16°C.

Description: lively mousse; refined perlage; intense ruby red colour with purple tinges; distinctly vinous, intense and spicy aroma; full-bodied, well-structured with a fruity (cherry and sour black cherry) aroma and a persistent finish with a slightly astringent taste.

Alcohol/Vol.: 11%

Food pairing: cold cuts, first courses with meat sauce, boiled meat and roasted red meat. Enjoy it with cheeses.

Serving temperature: 9-12°C.

