

Umberto Cavicchioli e F.

1928

Lambrusco Grasparossa di Castelvetro D.O.C.

Semi-sparkling • Semi-sweet

Living in the present while remaining faithful to one's original philosophy. This is the spirit of the "1928" product range, truthful witness of the experience and the passion handed down from father to son, from generation to generation ever since 1928, when the story of Cantine Cavicchioli began. Lambrusco di Grasparossa di Castelvetro DOC semi-sweet is a symbol of the welcoming and friendly Emilian culture. It's a spirit that can be grasped at the first sip, capable of capturing the attention of connoisseurs as well as of those approaching Lambrusco for the first time.

Grapes

Lambrusco Grasparossa.

Origin

Vineyards in the province of Modena.

Vinification

The grapes undergo a process of cold maceration for 2-3 days in contact with the skins. The alcoholic fermentation then takes place, for about 10-15 days on the skins, at a temperature of 15-18° C. This is followed by the second fermentation, according to the Charmat method, for 4 weeks at a controlled temperature of 13-15° C.

Tasting notes

COLOUR: deep ruby red with purplish reflections; pink froth.

BOUQUET: full and well-balanced with notes of fresh underbrush.

FLAVOUR: soft and enveloping with a pronounced fruitiness and an elegantly tannic finish.

Pairings

The structure of this semi-sparkling wine makes it an ideal companion for grilled meat. With its friendly character it is the perfect choice for BBQ or for gourmet hamburgers. Also excellent with medium mature cheeses served with mustards.



Alcohol
Content
8% vol



Residual
Sugar
47g/L



Serving
Temperature
10-12°C



Size
75 cl