

"7 Bolle" Lambrusco Grasparossa di Castelvetro D.O.P.



Spumante Brut

SPECIFICATIONS

Denomination	Lambrusco Grasparossa di Castelvetro DOP
Kind of Variety	Red dry sparkling – Spumante Brut
Grapes variety	Selected Lambrusco Grasparossa 100%
Production locality	Hills of Castelvetro (MO)
Altimetry	50 – 250 o.s.l.
Training system	Spurred cordon and Guyot
Harvest method	Handpicked late September, early October
Vinification	Traditional soft-pressing and maceration at controlled temperature around 15 C°. Refermentation (" <i>prise de mousse</i> ") with Charmat Martinotti method.
Bottles per case	6
Cases per pallet	105

ANALYTIC INFO

Alcohol content	% vol 11,00
Total acidity	g/L 6,50
Dry extract	g/L 12,00

INFORMATION

Service temperature	10 – 12°C
Suggested food matching	A very versatile wine which can be served as aperitif matching any type of starter. Excellent with cheese and meat dishes.
Description	Ruby red with hints of violet, abundant froth. Intense winy fragrance with elegant notes of wildberries.



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