



“Sette Bio”

Lambrusco Grasparossa di Castelvetro D.O.P.

This wine is Certified Organic



SPECIFICATIONS

Denomination	Lambrusco Grasparossa di Castelvetro DOP
Kind of Variety	Red dry sparkling
Grapes variety	Selected Lambrusco Grasparossa 100%
Production locality	Hills of Castelvetro (MO)
Altimetry	50 – 250 o.s.l.
Training system	Spurred cordon and Guyot. 30 years of age vines
Harvest method	Handpicked late September, early October. Accurated hand selection.
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	95

ANALYTIC INFO

Alcohol content	% vol 11,00
Total acidity	g/L 6,50
Dry extract	g/L 7,00

INFORMATION

Service temperature	10 – 12°C
Suggested food matching	Very versatile wine which can be served as aperitif matching any type of starter. Excellent with cheese and meat dishes.
Description	An intense and envelopping fruity and fragrant aroma. Fresh and elegant with a persistent and long taste.



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