

# LAMBRUSCO GRASPAROSSA AMABILE D.O.P.



*Linea Tradizione Settecani*

## SPECIFICATIONS

<b>Denomination</b>	Lambrusco Grasparossa di Castelvetro Amabile D.O.P.
<b>Kind of Variety</b>	Red sweet sparkling
<b>Grapes variety</b>	Lambrusco Grasparossa 100%
<b>Production locality</b>	Hills of Castelvetro (MO)
<b>Altimetry</b>	50 – 250 o.s.l.
<b>Training system</b>	Spurred cordon and Guyot
<b>Harvest method</b>	Handpicked
<b>Vinification</b>	Controlled temperature fermentation. Charmat/Martinotti Method.
<b>Bottles per case</b>	6
<b>Cases per pallet</b>	105

## ANALYTIC INFO

<b>Alcohol content</b>	% vol 8,00
<b>Total acidity</b>	g/L 7,50
<b>Dry extract</b>	g/L 45,00

## INFORMATION

<b>Service temperature</b>	10 – 12°C
<b>Suggested food matching</b>	This sweet wine pairs both with savory dishes and dessert.
<b>Description</b>	Garnet red colour and lively fragrance. Scent of violets and raspberries. This sweet wine pairs both with savory dishes and desserts.



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