

*Umberto Cavicchioli e F.*

## COL SASSOSO

### Lambrusco Grasparossa di Castelvetro D.O.C.

Semi-sparkling • Dry

A wine that tells a story of bygone days, a story of rooted traditions and genuine elegance. A well structured wine, with a mineral taste that is recalled in its name (literally "stony hill"). A hymn to celebration and conviviality. It's "Col Sassoso", Lambrusco Grasparossa di Castelvetro DOC, historical wine from Cantine Cavicchioli.

#### Grapes

Lambrusco Grasparossa.

#### Origin

Vineyards in the hills and foothills south of Modena.

#### Vinification

The grapes are handpicked, pressed and then left to ferment at a low temperature for 5-7 days in contact with the skins. The wine is then left to ferment in stainless steel containers at a controlled temperature until all the sugar has been depleted. Afterwards, it is transferred to steel tanks for the 'prise de mousse.' It is then aged on the lees for a minimum of 120 days (long Charmat Method) before bottling.

#### Tasting notes

**COLOUR:** deep red with purplish reflections; lively froth.

**BOUQUET:** rich and intense with light notes of spices and cherry.

**TASTE:** full-bodied with fruity hints of black cherry and an enveloping finish due to the astringent, vibrant tannin.

#### Pairings

Excellent in combination with the traditional cuisine of Emilia such as "gnocco fritto" and "crescentine", charcuterie and cheese platters, stuffed pasta (tortellini etc.). Its structure makes it ideal for long-cooked meat such as braised beef and beef stews.



Alcohol  
Content  
11.5% vol



Residual  
Sugar  
9 g/L



Serving  
Temperature  
12-14°C



Size  
75 cl