

## MARCHIO STORICO

# Lambrusco Grasparossa di Castelvetro D.O.C.

## Semi-sparkling • Semi-sweet

Among the many products from Cantine Cavicchioli there is a range that distinctively represents both the company's history and the tradition of Modena winemaking. This collection highlights conviviality, tradition and a deep connection to the land and its heritage. It's a tribute to Emilian culture, worth savouring every day.

### Grapes

Lambrusco Grasparossa.

### Origin

Vineyards in the southern part of the province of Modena.

### Vinification

Grapes are fermented on the skins for 2-3 days and then brought to the second alcoholic fermentation in stainless steel containers at a controlled temperature, using the Charmat method.

### Tasting notes

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

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

**FLAVOUR:** smooth and enveloping with notes of ripe red fruits and a persistent slightly tannic finish.

### Pairings

This lively Lambrusco is the perfect companion for the traditional Emilian and Italian cuisine: from hearty first courses like lasagna and baked pasta to meat-filled pasta. It will be also highly appreciated with a rich platter of boiled meats, leading to the end of the meal where it will complement medium-aged cheeses as well as dry pastry desserts.



Alcohol  
Content  
8%vol



Residual  
Sugar  
48g/L



Serving  
Temperature  
8-10°C



Size  
75 cl