

TRE MEDAGLIE

Lambrusco Grasparossa di Castelvetro D.O.C.

Semi-sparkling • Semi-sweet

The deep bond with the land and with the winemaking tradition of Modena has been part of the history of the Cavicchioli family since 1928. That year, Umberto Cavicchioli began to produce his Lambrusco "Tradizione". The "Tre Medaglie" range faithfully represents and carries on this legacy.

Grapes

Lambrusco Grasparossa.

Origin

Vineyards in the foothills south of Modena.

Vinification

After crushing, the must is macerated in contact with the skins for 5-6 days before undergoing fermentation in steel tanks. The first alcoholic fermentation is followed by a secondary fermentation according to the Charmat method at controlled temperatures with the addition of must.

Tasting notes

- COLOUR:** deep ruby red with a rich, enveloping medium-fine purplish-red mousse.
-
- BOUQUET:** a fruity aroma with notes of Vignola cherry and black berries.
-
- FLAVOUR:** fruity of blackberry, blackcurrant and pomegranate with a pleasant, harmonious sweet note.

Pairings

In this semi-sweet version, "Lambrusco Grasparossa di Castelvetro DOC" is well suited to accompany specialities from Emilia (charcuterie as well as pasta and filled pasta). It is also a perfect choice for fried vegetables and seafood. Its captivating personality makes it a versatile companion for international spicy dishes.



Alcohol
Content
8% vol



Residual
Sugar
47 g/L



Serving
Temperature
6-8°C



Size
75 cl