

## TRE MEDAGLIE

# Lambrusco Grasparossa di Castelvetro D.O.C. Semi-sparkling • Dry

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 grapes undergo cold maceration in small tanks at a low temperature for 2-3 days. 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:** dry and saline, with well-balanced fresh hints of fruits.

### Pairings

This "Lambrusco Grasparossa di Castelvetro DOC Dry" is greatly appreciated with the traditional specialities of Emilia such as charcuterie, Parmigiano Reggiano as well as pasta and tortellini. With its bold character it can be equally surprising with innovative international cuisine.



Alcohol  
Content  
11%vol



Residual  
Sugar  
10 g/L



Serving  
Temperature  
8-10°C



Size  
75 cl