

Terrarossa wines are produced on the hills between Bologna and Modena, as part of the ancient and prestigious Italian wine-producing tradition.

LAMBRUSCO GRASPAROSSA

DOP AMABILE (SWEET)

We find in this wine all the strength character of the producer. A wine with intense ruby red colour with brilliant reflexes, fine and persistent perlage; with an impenetrable foam, lively and evanescent. Extremely clear and fleshly, this wine is lively, sparkling with a very delicate scent. The nose can recognize hints of ripe red fruits, cherry and cranberry jam, with slight mineral and floral notes with hints of violet. The persuasiveness of the perfume is perceivable in the palate. Indeed, we are immediately refreshed from its acid vein, which has a taste characterized by a silky, enveloping - albeit not soft - tenderness. In the mouth this wine is pleasantly sweet, round, soft, fine and persistent. Very pleasant is the pairing with jam pie and with the typical dishes of sweet and sour cuisine.

Grape Variety

Lambrusco Grasparossa di Castelvetro (Modena).

Production Area

Castelvetro di Modena.

Vineyards

Owned vineyards with vine training system made by spurred cordon.

Service Temperature

12° - 14° C.

Technical Notes Year 2016

Alcohol Content: 9,8% vol.

Total Acidity: 6,7 g/l

Residual Sugars: 37,7 g/l

Total Sulphure Dioxide: 98 mg/l

Total Dry Extracts: 65,2 g/l.

