

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 SECCO (DRY)

A fragrant black grape, enveloping and harmonious. A wine whose fruit not only impresses with its freshness, but also with the sharpness of its rusticity emanating from its harmonious scent. A wine that stands out for its intense red colour with violet reflections and rims, foam and fine perlage; it brings to the nose aromas of good intensity: fine and original, reminiscent of rose buds, berries and cherries. In the mouth the scents perceived recalls the hints smelled by the nose, achieving its most total harmony of full-bodied product but at the same time with soft tannins. To its delicate and flowery caressing despite its concentration in pulp and color. It is a particularly versatile wine, suitable to accompany light dishes, savoury pork preparations such as Zampone: the gastronomical emblem of Modena.

Grape Variety

Lambrusco Grasparossa di Castelvetro (Modena).

Production Area

Castelnuovo Rangone (Modena).

Vineyards

Owned vineyards with vine training system made by spurred cordon.

Service Temperature

14° - 15° C.

Technical Notes Year 2016

Alcohol Content: 11,3% vol.

Total Acidity: 6,6 g/l

Residual Sugars: 9,5 g/l

Total Sulphure Dioxide: 64 mg/l

Total Dry Extracts: 34 g/l

