

RIO'

LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOP



Classification: Grasparossa di Castelvetro Lambrusco

Type: Sparkling Wine

Vine: Lambrusco Grasparossa

Soil Type: Silty-Clayey

Wine making: Pre-fermentative maceration for 4-5 days, then controlled fermentation temperature.

Refermentation in stainless steel autoclave.

Perlage: Fine and persistent

Alcohol: 11,00 % vol.

Organoleptic Characteristics

Color: Intense ruby red, with purple reflections

Nose: Ribes, berries

Palat: Full bodied, fresh and persistent

Drinking temperature: 8-10°C