

Lambrusco Grasparossa of Castelvetro DOC "Amabile" is a sweet sparkling wine made from the sweetest grapes of our hilly vineyards that is sweet because it keeps a part of the sugar originally contained in the grapes. It has a ruby colour with violet shades. Serve at 15° C. It is especially pleasant at the end of the meals and in combination with desserts.

APPELLATION

D.O.C. Denominazione di origine controllata

GRAPES

100% Lambrusco Grasparossa di Castelvetro

PRODUCTION AREA

Castelvetro di Modena (MO) – 200 mt above sea level

TRAINING SYSTEM

Spurred cordon

VINE DENSITY PER HECTARE

Between 2500 and 3600 plants/ha

VINIFICATION PROCESS

Red vinification process with maceration and fermentation at controlled temperature. Second fermentation process through Charmat method

ALCHOL LEVEL

10,50% by vol

OENOLOGINST

Valerio Macchioni

TASTING NOTES

Slightly sweet, velvety soft notes both in the nose in the palate, with hints of plum and violet

FOOD SUGGESTION

All kinds of dessert, pastries, and delicate main-courses.

SERVICE TEMPERATURE

15° C



IMPORTED BY



Tavolo Vigneto

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Made from traditional Grasperossa and Grechetto gentile grapes hand-picked early in the season in the estate's vineyards in the hills and made into sparkling wine in a slow process, this brut rosé sparkling wine is characterised by a delicate, fragrant fruity bouquet and fresh, sapid flavour. Serve at 8 °C as an aperitif or with a meal; perfect with seafood or with cured meats.

APPELLATION

Vino Spumante Brut

GRAPES

Lambrusco grasperossa di Castelvetro / Pignoletto

PRODUCTION AREA

Castelvetro di Modena (MO) – 300 mt above sea level

TRAINING SYSTEM

Spurred cordon

VINE DENSITY PER HECTARE

Between 2500 and 2600 plants/ha

VINIFICATION PROCESS

White vinification process with fermentation at low controlled temperature. Sparkling production process through Charmat method

ALCHOL LEVEL

12% by vol

OENOLOGINST

Valerio Macchioni

TASTING NOTES

Slightly fruity and floral in the nose with hints of mayflower and violet. The palate is surprising for its freshness, sapidity and pleasantness.

FOOD SUGGESTION

Ideal with light foods like seafood or cured meat but also wonderful as aperitiv.

SERVICE TEMPERATURE

8° C



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