

Colle Ventoso Grasparossa Secco

Red Dry Lambrusco

Casali
VITICULTORI
DAL 1900

Appellation

Colli di Scandiano e Canossa DOP

Category

Red Dry Lambrusco

Production Area

Scandiano, Ventoso district

Grapes

100% Lambrusco Grasparossa

Soil

Clayey-calcareous

Harvest

Mid September

Winemaking

Careful selection of the best grapes, soft pressing followed by a five-day maceration. Temperature-controlled fermentation and refermentation in stainless steel tanks.

Color

Deep ruby red, dense and lasting froth.

Bouquet

Fresh, delicate red fruit aromas, black cherry, almond and violet on the finish.

Taste

Intense, smooth and round with well-balanced freshness.

Pairings

Ravioli with spinach and ricotta filling, bacon wrapped roast.

Serving temperature 12-14°C (53°-57°F)

Alcohol 11,5 % vol.

Residual Sugar 9 g/l

Total Acidity 8

Ph 3,20

Bottle size 750 ml

