



LAMBRUSCO GRASPAROSSA DI CASTELVETRO 'IL GRASPAROSSA DELLA TRADIZIONE'

Emilia Romagna, Italy

Tenuta Pederzana

www.tenutapederzana.it

Method & Production

Manual harvest of the estate grown grapes from vineyards in Solignano Vecchio. Maceration of five days at a low temperature. Primary fermentation and refinement in cement for seven months. Followed by a secondary fermentation with cold soaking for three to four months to naturally clarify the wine. Filtration and then bottling.

Tasting Notes

Wild morello cherry, cinnamon and graphite. Round and dry with nice soft tannins to finish.

Food Matching

Lasagne

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
TP0223	Lambrusco Grasparossa di Castelvetro 'Il Grasparossa della Tradizione'	Grasparossa di Castelvetro	2023	11.5%	Cork	6x0.75lt	No	No	No	No