



LAMBRUSCO GRASPAROSSA DI CASTELVETRO SECCO 'SPIRITI FOLLETTI'

Emilia Romagna, Italy

Tenuta Pederzana

www.tenutapederzana.it

Method & Production

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

Tasting Notes

Delicate, with hints of cherry and wild strawberries. Dry with good acidity and soft tannins on the finish.

Food Matching

Pizza, charcuterie, appetizers.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
TP0126	Lambrusco Grasparossa di Castelvetro Secco 'Spiriti Folletti'	Grasparossa di Castelvetro	NV	11%	Cork	6x0.75lt	No	No	No	No