



## LAMBRUSCO GRASPAROSSA DI CASTELVETRO SECCO 'SPIRITI FOLLETTI'

Emilia-Romagna, Italy

Tenuta Pederzana

[www.tenutapederzana.it](http://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
<b>Sparkling Wine</b>										
TP0126	Lambrusco Grasparossa di Castelvetro Secco 'Spiriti Folletti'	Grasparossa di Castelvetro	NV	11%	Cork	6x0.75lt	No	No	No	No