TENUTA PEDERZANA

Emilia-Romagna, Italy

www.tenutapederzana.it

Lambrusco Grasparossa di Castelvetro may well be the best of all Lambrusco family members; it is certainly the only one that grows in quality hillside vineyards as opposed to the flatland areas where most other Lambruscos thrive. It also gives fuller-bodied, more complex wines, in which the notes of ripe Morello cherry and strawberry are backed up by firm, supporting tannins and uncommon depth.

At Tenuta Pederzana they are fortunate to work with a highly specific clone of Lambrusco Grasparossa that was originally selected after World War II by Franco Simonini, founder of the estate, who worked closely at the time with the University of Bologna. Today, his nephew Francesco Gibellini runs the estate together with his uncle Massimo and they turn out very serious, often quite dry Lambrusco wines that are guaranteed to forever change your mind about the variety. Well-made Lambrusco such as this one will match admirably well with cold meats, caponata and even stews.

"This Lambrusco opens with aromas of spiced-plum compote, fresh black fig and pepper. The bold and dense palate is loaded with black-hued fruit flavors melding seamlessly with savory herbs, spices and earthy notes finishing with a round and soft perlage." ***91 points, Jeff Porter, Wine Enthusiast (January 2024)***

Code	Label name	Vintage	Alcohol	Closure type	Case size
Sparkling Wine					
TP0126	Lambrusco Grasparossa di Castelvetro Secco 'Spiriti Folletti'	NV	11%	Cork	6x0.75lt
TP0223	Lambrusco Grasparossa di Castelvetro 'Il Grasparossa della Tradizione'	2023	11.5%	Cork	6x0.75lt