



Villa di Corlo

Lambrusco Grasparossa di
Castelvetro Dry
DOC



REGION

Emilia-Romagna

VARIETY

100 % Lambrusco Grasparossa

Exposure and altitude: East and West, 320 feet ASL (95 m ASL)

Soil composition: Calcareous and clay soil.

Cultivation method: Guyot, 2500 vines per hectare.

Harvest: Hand-harvest between September and October.

Vinification process: 7-8 days of cold maceration with the skins. Two months in the bottle before release.

TASTING NOTES

Intense ruby-red color, tending towards garnet. Distinctly vinous and particularly fragrant bouquet. Dry and sapid, this Lambrusco is full-bodied and slightly tannic.

FOOD PAIRINGS

A perfect match with cured meats and first courses of the tradition: tagliatelle with Bolognese sauce and rich lasagna. Wonderful with red meat.