

Villa di Corlo

Lambrusco di Grasparossa Di
Castelvetro DOC

Sweet

REGION

Emilia Romagna

VARIETY

100% Lambrusco Grasparossa di Castelvetro

Location: Corlo, Formigine (Modena)

Soil: Rolling foothills of average composition tending towards the calcareous

Density of vineyards: 2500 vines per hectare

Vinification: After a 7-8 days of cold maceration in steel tanks to stay in contact with the skins, the wine remains 2 months in the bottle to rest.



TASTING NOTES

It has a ruby red and very intense color. This wine is sweet, pleasantly full of fruits and slightly tannic at the end.

FOOD PAIRINGS

This wine is delicious with the typical dish "Culatello", cakes and sour cherry tarts.