

Bocciolo

Grasparossa DOC Sweet



Colour: intense ruby red.

Aroma: : fruity and persistent with a nuance of violets.

Taste: sweet, fruity, fresh, lively and pleasantly harmonious.

Scheda tecnica

Bottle: 0,75 l. raso

N° of bottles produced: 19.000

Classification: sparkling sweet red wine fermented
in stainless steel tank

Area of production: Reggio Emilia

Place: La Rampata

Plant system: "Cordone speronato"

Max. production per hectare: kg. 14.000

Soil: clayey soil

Sugar: 67 g/l.

Total acidity: 6,5 g/l.

Volatile acidity: 0,35 g/l.

Vintage: 2022

Alcoholic content: 7,5% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco Grasparossa dei Colli di Scandiano e Canossa

Ageing: To be consumed while young within 1 or 2 years

Pairing

Emilian cuisine

Tortelli stuffed with pumpkin.

Italian cuisine

Pumpkin and amaretti (almond biscuit) cream, dark
chocolate.

International cuisine

Tacos and guacamole, thai curry, donuts, pumpkin pie.

Casa Medici cuisine

Chocolate cake with Lambrusco-flavoured zabaione
cream.

Vegetarian cuisine

Stewed peppers with tomatoes and onions, dark
chocolate cake.