

## 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:** 2024

**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.