

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. Natural fermentation

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: 2020

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.

Casa Medici cuisine

Chocolate cake with Lambrusco-flavoured zabaione cream.

Vegetarian cuisine

Stewed peppers with tomatoes and onions, dark chocolate cake.