

# RIO

LAMBRUSCO GRASPAROSSA DI CASTELVETRO

AMABILE



**Classification:** Grasparossa di Castelvetro Dop

**Type:** Sparkling Wine

**Vine:** Lambrusco Grasparossa

**Soil Type:** Silty-Clayey

**Wine making:** Pre-fermentative maceration for 4-5 days, then controlled fermentation temperature.

Refermentation in stainless steel autoclave.

**Perlage:** Fine and persistent

**Alcohol:** 8,00 % vol.

**Organoleptic Characteristics**

**Color:** Intense ruby red, with purple reflections

**Nose:** Red ripe fruit, with spicy notes

**Palat:** Soft, fruity, long in the mouth

**Drinking temperature:** 8-10°C