Cantina di Soliera, Lambrusco Grasparossa di Castelvetro DOC NV

ICS001NV

Cantina di Soliera

— Emilia Romagna, Italy

A traditional sweet style produced from the Grasparossa grape - widely considered to be the highest quality of the Lambrusco varieties, with thicker skin and ripe tannins. It has lashings of vibrant cherry and berry fruit.

Production

The Lambrusco Grasparossa grapes are sourced from sandy-clay vineyards in the Castelvetro region south of Modena. Made using the Charmat method, with its second fermentation in tank.

Tasting note

Dark ruby red in colour with intense aromas of plum and ripe black cherry. The palate is fresh and vibrant with pure crushed black fruits balanced by fresh acidity and a touch of sweetness. The finish is clean and bright with a nip of tannin.

Food Match

A good match for spicy Asian foods or charcuterie. Could be an interesting (and lighter) alternative to Port with blue cheese.

ABV:
8.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling, Sweet

Appellation:
Grasparossa di Castelvetro DOC

Winemaker:
Marco Facchini

Grape Varieties:
Lambrusco Graspaross 100%

Suitable for:
Vegan

Bottle Barcode:
8004810676488