

**Tenuta  
Pederzana**  
*Viticoltori in Castelvetro*



## CLASSIC WINES

# IL GRASPAROSSA DELLA TRADIZIONE

LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC

### COLOUR

A lively, intense red, with purple highlights; persistent mousse with a lovely lilac-pink hue.

### FRAGRANCE

Vinous and pleasantly fruity, with hints of morello cherries.

### FLAVOUR

Decidedly full for a Lambrusco, with an attractive balance between an initial rounded sensation and the dry, appealingly tannic finish. Lively without being aggressive, thanks to its slow and careful fermentation.

### SERVING SUGGESTIONS

It goes perfectly with the traditional dishes of Emilia ('tortellini', 'tortelli', 'tagliatelle' with Bolognese sauce, 'zampone', 'tigelle', fried 'gnocchi', etc.). Excellent with salamis and sausages such as 'zampone', 'cotechino', 'salama' and 'mariola'. At cellar temperature (14-15 °C, no colder!), it can happily be drunk throughout a meal.

### AGEING POTENTIAL

It expresses itself well even when young, but with some months in bottle its characteristics become more refined. Thanks to its good body, it can maintain its quality for a few years if stored in a cool cellar.

### GRAPE VARIETY

MADE EXCLUSIVELY FROM THE ORIGINAL STRAIN OF GRASPAROSSA, A RATHER RARE OCCURRENCE IN A ZONE WHERE EVEN THE D.O.C. REGULATIONS ALLOW FOR THE USE OF OTHER HIGHER-YIELDING VARIETIES. THIS ANCIENT STRAIN CAN BE RECOGNIZED BY THE DISTINCTIVE BRIGHT RED COLOUR OF THE STALKS AND PEDICELS.

### VINIFICATION

LONG MACERATION AND SLOW FERMENTATION AT CONTROLLED TEMPERATURES IN STAINLESS STEEL. AFTER 6 MONTHS' MATURATION - THAT IS TO SAY, TOWARDS THE END OF SUMMER - THERE FOLLOWS THE 'PRISE DE MOUSSE', WHICH LASTS AT LEAST 30 DAYS.

### PRODUCTION

VINIFICATION, FERMENTATION AND BOTTLING AT THE WINERY, FOR A TOTAL OF AROUND 35,000 BOTTLES, ALL OF EXCELLENT QUALITY.