



CLASSIC WINES **GIBE**

LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC

COLOUR

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

FRAGRANCE

Fresh and fruity, with a broad, inviting bouquet.

FLAVOUR

Sprightly, fruity and soft. The moderate tannins leave the palate pleasingly refreshed and ready for the next sip.

SERVING SUGGESTIONS

A good partner for the classic dishes of Emilia ('tortellini', 'tortelli', 'tagliatelle' with Bolognese sauce, 'tigelle', fried 'gnocchi', etc.), it is also ideal with delicately flavoured foods, including fish. An excellent aperitif, it can also happily be drunk throughout a meal and on hot days, because it may be served chilled (10-12 °C).

AGEING POTENTIAL

It expresses itself well even when young, but with some months in bottle its characteristics become more refined. Thanks to its reasonable body, it can maintain its quality for 2-3 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

COMPARED TO ITS MORE TRADITIONAL SIBLING, IT SPENDS A BRIEFER TIME ON THE SKINS (MAX. 3 DAYS), FOLLOWED BY SLOW TEMPERATURE-CONTROLLED FERMENTATION IN STAINLESS STEEL. 'PRISE DE MOUSSE' IN THE SPRING FOR AT LEAST 30 DAYS.

PRODUCTION

VINIFICATION, FERMENTATION AND BOTTLING AT THE WINERY, FOR A TOTAL OF AROUND 15,000 BOTTLES, ALL OF EXCELLENT QUALITY.