

Lambrusco Grasparossa di Castelvetro DOC, Organic

“Cleto Chiarli”



DENOMINATION

Lambrusco Grasparossa di Castelvetro DOC, Organic

VINEYARDS

Castelvetro di Modena – 150 m a.s.l.

SOIL

Clay soil made of alluvial sediments, with local lenses of coarse gravel

GRAPE VARIETIES

100% Grasparossa

ALCOHOL CONTENT

11% vol.

TRAINING SYSTEM

Geneva Double Curtain and Vertical Shoot Positioning

FARMING PRACTICES

Fully organic management

VINEYARD AGE

15 years average age

YIELD

90 qt/ha

YEASTS

Selected

PRESSING

Soft membrane pressing

VINIFICATION

After maceration at 12°C for about 4 days, the must is cold-clarified and then fermented with a single prise de mousse at controlled temperature, lasting approximately 30 days.

AGEING

In stainless steel autoclave, on the lees at low temperature after prise de mousse, with constant agitation.

ANALYTICAL DATA

Acidity: 7 g/l | Residual sugar: 15 g/l

ALLERGENS

Contains sulphites. Vegan product.