

Lambrusco Grasparossa di Castelvetro DOC, off-dry sparkling

“Pruno Nero”



DENOMINATION

Lambrusco Grasparossa di Castelvetro DOC,
off-dry sparkling

VINEYARDS

Tenuta Cialdini (Castelvetro) – 90 m a.s.l.

SOIL

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

GRAPE VARIETIES

100% Grasparossa

ALCOHOL CONTENT

10% vol.

TRAINING SYSTEM

Geneva Double Curtain.

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

15 years average age (first planting in 1995)

YIELD

120-140 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: 6,8 g/l | Residual sugar: 25 g/l

ALLERGENS

Contains sulphites. Vegan product.