

# Lambrusco Grasparossa di Castelvetro DOC Spumante Brut

## “Vigneto Cialdini”



### DENOMINATION

Lambrusco Grasparossa di Castelvetro DOC  
Spumante Brut

### 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

11% vol.

### TRAINING SYSTEM

Geneva Double Curtain.

### FARMING PRACTICES

Integrated pest management

### VINEYARD AGE

20 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: 7 g/l | Residual sugar: 12 g/l | Extract: 18  
g/l

### ALLERGENS

Contains sulphites. Vegan product.