



Donelli

Lambrusco Grasparossa

“Amabile”



Varietal: 90% Lambrusco Grasparossa 10% Malbo Gentile

Appellation: Castelvetro (Emilia Romagna)

Alcohol %: 9

Acidity : 7.5 gr / liter

Residual Sugar : 35 gr / liter

Ph: 3.20

Tasting Notes:

Fine and persistent foam with violet hues, this wine is rich ruby red in color with garnet reflections, particularly along the rim. Fruity aromas of red berries intermingle with spicy notes. On the palate, pleasantly semi-sweet fruit flavors come through. It is nicely balanced by light tannins.

Winemaking:

Hand-harvested in late September with careful selection taking place directly in the vineyard. Produced using the Charmat method, the grapes are pressed then vinified on the skins in stainless steel tanks for 20 days at 15-18°C. A secondary natural fermentation takes place in a pressurized tank during which time it slowly develops fine bubbles.

Food Pairing

Serve well-chilled as an aperitif with typical fare from the the Emilia-Romagna including fatty charcuterie like mortadella. Also excellent with meat tortellini.

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281

p. 480 557 8466 f. 480 557 0556

www.classicowines.com