



GAVIOLI
CANTINIERI DAL
1 7 9 4



LAMBRUSCO D.O.C. GRASPAROSSA DI CASTELVETRO

CHARMAT METHOD

CLASSIFICATION: Lambrusco D.O.C. Grasparrassa from Castelvetro, Italy, Sparkling, brut

ALCOHOL: 11,5%

GRAPE VARIETY: 100% lambrusco Grasparrassa from Castelvetro, Italy

COLOR: Intense ruby red with garnet reflections

VINIFICATION: Vnified in red, with maceration at a controlled temperature. The taking of froth. Extremely slow. comes from a natural re-fermentation Charmat method

CHARACTERISTICS: Rich ruby-red with gamet reflections, the foam is persistentwith violet reflections. The bouquet is great with hints of red fruits and spices. The taste is dry, fruity and slightly tannic

FOOD MATCHES: Ideal to accompany all the dishes of Emilia's tradition especially lasagne, tagliatelle al ragù and stuffed pasta. Perfect with both red or white meat