



AMPERGOLA

Lambrusco D.O.C. Grasparossa di Castelvetro



VIGNETO AMPERGOLA

CLASSIFICATION: Sparkling Brut Red

GRAPES: 100% Lambrusco Grasparossa D.O.C.

ALCOHOL: 11%

COLOR: intense ruby-red with thick persistent purple foam

PERFUME: intense black cherry and floral notes

TASTE: ripe red fruit, rounded and smooth finishing

VINIFICATION: Vinified in red, with 48 hours maceration at a controlled temperature of 10°C.. The taking of froth, extremely slow comes from a natural re-fermentation Charmat method

SERVICE TEMPERATURE: 10 - 12°C

GASTRONOMIC PAIRINGS: Ideal to accompany any typical dish from the Emilia's tradition, mainly to preserved meats, salami and pasta



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