



ca'de' monaci



Curvée Luciano ( 75 cl )

#### **TYPE OF WINE**

Semi sparkling wine red medium-sweet

#### **MAIN GRAPES**

Lambrusco Grasparossa

#### **PRODUCTION AREA**

Grapes cultivated in the lowest belt of the province of Modena (Region of Emilia Romagna, central Italy), in the high plain and hilly area.

#### **SOILS**

The Lambrusco di Grasparossa is characterized by low vigour and fits well to poor and dry soils, slightly permeable and mainly clayey in the high plans and hills.

#### **HARVEST**

The maturity is quite tardive and the harvest can take place well into October.

#### **VINIFICATION**

Traditional red wine vinification, with maceration of the must on the leaves in order to extract colour and tannins.

Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

#### **COLOUR**

The Lambrusco Grasparossa di Castelvetro is distinguished by its intense ruby red colour with nice violet hints, with lively and evanescent foam of the same colour.

#### **BOUQUET**

The bouquet is distinctly fruity and recalls the smell of ripen grapes and peach almond, fragrant, intense and clearly vinous.

#### **TASTE**

In the mouth is smooth and velvety, intense and fruity, with a typical slightly bitter after taste.

#### **FOOD PAIRING**

Ca be paired with a wide range of dishes, from appetizers to desserts. The best pairing is with the succulent and tasty dishes of the local tradition, such as pasta with meat sauce, lasagne and roast; an ideal combination is with cold cuts and cheeses even seasoned or blue cheese. Ideal with dry pastry.

#### **SERVING SUGGESTION**

10-12°C

#### **ALCOHOL CONTENT**

8,0% vol

