



Corte
Manzini

L'ACINO



"The grape"

\$24.95 / bottle - licensee
cases of 6

APPELLATION:

Lambrusco Grasparossa di Castelvetro DOC in Emilia-Romagna

GRAPE VARIETY:

100% Lambrusco Grasparossa di Castelvetro

VINES AVERAGE AGE: 65 years old

TRAINING METHOD: Bellussera training - ancient vine training system particularly used in the Veneto region of Italy to improve vine exposure to sunlight and air circulation

ANNUAL PRODUCTION: 28,000 bottles

HARVEST TIME: Hand picking / Early September

FERMENTATION CONTAINER: Stainless steel

LENGTH OF FERMENTATION: 15-20 days at 16.0 °C

ALCOHOL: 11.5 %

RESIDUAL SUGAR: 10.6 g/L

Total acidity in tartaric: 6.7 g/l

Charmat Method: Frizzante – co2 pressure bar 2.5

SERVING TEMPERATURE: 8-11 °

TASTING NOTES: Rich purple hue and frothy rim. Aromas of spicy black cherry, raspberry and rose, while the palate is packed with flavours of cherry, raspberry and plum. Hints of rhubarb, red currant and rosemary balance a hint of sweetness on the finish.



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