

Lambrusco Grasparossa di Castelvetro 2015

Modena, Emilia-Romagna, Italy



PRODUCER

Villa Cialdini is the main house of the Azienda Agricola Castelvetro, an estate southeast of Modena that has been owned by the Chiarli family since 1860. Cousins Anselmo and Mauro Chiarli, who manage the family company, started the Castelvetro project in 2002. Their idea - ambitious today, let alone in 2002 - was to build a state of the art winery to produce top quality Lambrusco. They spent a year renovating the winery and then, using the property's old vineyards, began production in 2003. The estate is comprised of 70 hectares, of which 52 are planted to vine on the undulating alluvial deposits typical of the Padana plain.

VINEYARDS

The Grasparossa vineyards grow on the ancient gravel sediments of the Guerro stream, at altitudes of 70-150 metres above sea level. The surface stratum, around 50-60cm deep, is comprised of dusky, reddish coloured silt-loam. The clones are obtained from a mass selection of the estate's ancient vineyards. The vines are planted at a density of 3,300 vines/ha. They are trained to a double curtain (GDC), and are suitable both for mechanical and manual pruning and picking.

VINTAGE

The 2015 vintage saw consistent and favourable weather conditions throughout the growing season. A warm summer was moderated by the difference between day and night time temperatures, which helped the grapes to ripen evenly and retain their freshness.

VINIFICATION

The Grasparossa grapes are picked at the end of September. Soft pressing of the grapes and immediate refrigeration is followed by settling and filtration. The must is preserved in stainless steel vats which are refrigerated at 0°C. After the initial fermentation, the second fermentation takes place in sealed, pressurised vats at 16 -18° C for 90 days. The wine is stabilised at -3°C and isobaric cold bottling of the wine is obtained with the Method Charmat.

TASTING NOTES

Ruby red in colour, with plenty of bright bubbles. On the nose it has a fresh, pronounced and very fine fruity scent. On the palate the wine is delicate, tangy and well-balanced, with pleasant refreshing acidity, floral notes and forest fruits on the finish.

Grape Varieties	100% Lambrusco Grasparossa
Winemaker	Franco De Biasio
Closure	Natural Cork
ABV	11%
Residual Sugar	14g/L
Acidity	6.7g/L
Wine pH	3.25
Bottle Sizes	75cl
Notes	Vegetarian, Vegan