

Villa Cialdini,

Lambrusco Grasparossa di Castelvetro 2020

Modena, Emilia-Romagna, Italy



Grape Varieties	100% Lambrusco Grasparossa
Winemaker	Michele Faccin
Closure	Natural Cork
ABV	11%
Residual Sugar	13g/L
Acidity	7g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 are located in the Chiarli Family's Cialdini Estate in the heart of the foothills of Castelvetro. They grow on the ancient gravel sediments of the Guero stream, at an altitude 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 per hectare. They are trained to a double curtain (GDC), and are suitable both for mechanical and manual pruning and picking.

VINTAGE

2020 vintage had ideal harvest conditions for the Grasparossa varietal. Winter was cold and dry. Bud break was anticipated by favourable temperatures of spring and buds were abundant. Summer was hot, rainy and humid, but with no hailstorms. Harvest started the second week of September, with hot and dry days. Picking was interrupted on the beginning of October because of heavy rainfall which did not cause damages. Overall, grapes were excellent in terms of quality and quantity (+ 5% compared to the average of the last 10 years.)

VINIFICATION

Grapes underwent soft pressing followed by maceration which lasted 48-72 hours. Immediately after this, the must was refrigerated, settled and filtered. The must was preserved in stainless steel vats which were refrigerated at the temperature of 0° C. A single fermentation of the must took place with *pris de mousse* at the temperature of 16-18° C in pressurised vats (*cuve close*) for 90 days. Isobaric cold bottling of the already sparkling wine was 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 such as red currant on the finish.

AWARDS

International Wine Challenge 2021, Silver