



Becco Rosso - Lambrusco Grasparossa di Castelvetro DOP Dry



Format

75cl bottle



Type of Wine

Sparkling Red Wine



Visual exam

Ruby red color

Olfactory examination



Vinous with hints of wild strawberries, geranium, raspberry; It is dry, fresh and sapid, on the palate it has a pleasant effervescence.



Gustatory examination

Balanced tannins typical of Grasparossa, with a pleasant bitter note in the finish

Riconoscimenti

Wine Spectator

Antonio Galloni
vinous
explore all things wine

Anno 2017: **Score 87**

Anno 2020: **Score 90**

91 Punti

Full Name	Becco Rosso
Designation	Lambrusco Grasparossa di Castelvetro doc
Vintage	Harvest 2018
Grapevine	100% Lambrusco Grasparossa di Castelvetro
Plant density	4500 Plants per Hectare
Form of Breeding	Double cord / Espalier
Annual production	70000 Bottles
Alcoholic strength	11% VOL
Total acidity	6,80 g/l
Sugar residue	9 g/l
Total sulfur dioxide	31 mg/l
Service	Optimal at 10 °



Description

The Lambrusco Grasparossa Becco Rosso comes from the selection of our youngest vineyards.

The vegetative and productive vigor must be kept in check, to finalize a grape of good drinkability and balanced tannin.



Vinification method

The Lambrusco Grasparossa grape is harvested by hand and placed in Binx of 3 quintals.

It is then immediately transferred into temperature-controlled fermenters for a few days, trying to extract a soft tannin.



Characteristics Land and Vineyard

The land where the Lambrusco di Grasparossa grapes are grown is clayey, especially in the Garofano vineyard.

While the farms of the Torre dei Nanni are dissolved.



Gastronomic combinations

Becco Rosso is a wine suitable for any type of meal. Remarkable even if tasted together with a good pizza.