



Le Ghiarelle - Lambrusco dell'Emilia PGI Dry



Format

75cl bottle



Type of Wine

Sparkling Red Wine



Visual exam

Deep ruby red color



Olfactory examination

Notes of fruit in alcohol, raspberry, berries



Gustatory examination

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

Full Name	Le Ghiarelle
Designation	Lambrusco dell'Emilia IGT
Vintage	Harvest 2017
Grapevine	Lambrusco di Sorbara, Lambrusco di Fiorano, Barbera, Vitigni non identificati
Plant density	500 Plants per Hectare
Form of Breeding	Espalier high
Annual production	900 bottles
Alcoholic strength	12% VOL
Total acidity	7,90 g/l
Sugar residue	0 g/l
Total sulfur dioxide	18 mg/l
Service temperature	Optimal at 18°



Description

This vineyard is located on the Le Ghiarelle farm a few meters from the Panaro river.

A few years ago, in collaboration with expert agronomists and scholars of free-footed vineyards, we found this almost 1-century vineyard planted without the grapevine graft, therefore on a flat foot.

It is a wine produced with 237 plants including 3 of Lambrusco di Sorbara, 4 of Lambrusco di Fiorano, 7 of Barbera, 3 unidentified and the rest of the ancient varieties of Grasaprossa



Vinification method

The grapes are harvested in 30 kg crates, then they are de-stemmed and then placed at controlled temperature in special fermenters, where the contact between the peel and the must is kept at zero degrees.

The freshly drawn off wine is fermented at a controlled temperature with indigenous yeasts and without the addition of sulfur dioxide in all the passages.



Characteristics Land and Vineyard

These ancient vineyards were saved from the Filossera thanks to their location.

In fact, these vineyards were planted in the bed of the Panaro river, with the gravel that protected the vines.



Gastronomic combinations

The peculiarities of this wine make it ideal to taste in combination with red meats, braised meats and cheeses.