



Re Gusto - Lambrusco di Grasparossa di Castelvetro DOP Amabile



Format

75cl bottle



Type of Wine

Sparkling Red Wine



Visual exam

Ruby red color



Olfactory examination

Raspberry fruit, berries and floral



Gustatory examination

A very explosive fruit not covering the natural tannins of Grasparossa, vinous

Full Name	Re Gusto
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	5000 bottles
Alcoholic strength	8% VOL
Total acidity	6,80 g/l
Sugar residue	45 g/l
Total sulfur dioxide	31 mg/l
Service temperature	Optimal at 8 °



Description

Re Gusto is a Lambrusco that comes from the selection of our youngest vineyards.

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



Vinification method

The Lambrusco Grasparossa grapes are handpicked in 3 quintals binx.

They are then immediately transferred to temperature-controlled fermenters for a few days, trying to extract a soft tannin.

The wine is kept in must until the second fermentation.



Characteristics Land and Vineyard

Our Lambrusco Grasparossa vineyard is located in Garofano and is clayey in nature.

The vineyard located at the Torre dei Nanni is loose in nature.



Gastronomic combinations

Re Gusto is a wine that fits perfectly at the end of a meal, accompanied by sweets in general, especially tarts.