



Terre al Sole - Lambrusco Grasparossa di Castelvetro DOP dry



Format

75cl bottle



Type of Wine

Sparkling Red Wine



Visual exam

Intense ruby red color

Olfactory examination



Pleasantly fruity and spicy, reminiscent of violets and ripe cherries, accompanied by a gentle note of clove and pepper.

Gustatory examination



Tasty mouth, enriched with freshness, balanced; persistent finish and marked tannins typical of Grasparossa, with a pleasant bitter note in the finish.

Acknowledgment



Mention



Bronze Award

Wine Spectator

90/100

Full Name	Terre al Sole
Designation	Lambrusco Grasparossa di Castelvetro DOC
Vintage	Harvest 2018
Grapevine	100% Lambrusco Grasparossa di Castelvetro
Plant density	3500 Plants per Hectare
Form of Breeding	Double cord
Annual production	18000 bottles
Alcoholic strength	11,5% VOL
Total acidity	7,50 g/l
Sugar residue	5 g/l
Total sulfur dioxide	35 mg/l
Service temperature	Optimal at 10 °



Description

Terre al Sole was born from the desire to enhance a single vineyard, using the method of refermentation in the bottle for a few months for the second fermentation.

The goal is to differentiate from the traditional Lambrusco produced in an autoclave, seeking greater complexity.



Vinification method

The Lambrusco di Grasparossa grapes are harvested in 30 kg crates.

It is then transferred to controlled temperature in dedicated fermenters where we stimulate an onset of alcoholic fermentation, which we will conclude after the racking off.



Characteristics Land and Vineyard

The Lambrusco grapes are grown on our farms in the Torre Maina area.

It is a medium-textured soil with the presence of clay.



Gastronomic combinations

Terre al Sole is a wine that goes perfectly with the typical dishes of our cuisine and succulent second courses.