



I AM BO LAMBRUSCO

Grape Varietals: Lambrusco Grasparossa di Castelvetro.

Average age of the vines: 15-20 years.

Soil: calcareous and deep.

Harvest Period: end of September – beginning of October.

Vinification: the grapes undergo a cold maceration process for at least 12 hours before the alcoholic fermentation to enhance the aromas and the natural color of the grapes. The wine then undergoes a second fermentation in order for the bubbles to form.

Alcohol Content: 10% by vol.

Residual Sugar: 19 grams per litre.

Color: ruby red with purple reflections.

Aroma: extremely fruity with notes of blackberry, raspberry, strawberry, and pomegranate.

Palate: full and harmonic with notes of red fruit; the sweetness is well-balanced by a nice freshness; the bubbles pleasant and persistent.

Food Suggestions: very versatile; perfect when paired with traditional cuisine of the Emilia region, such as cured meats, lasagna, meat-based pasta dishes, broth-based soups, fresh cheese, and roast meats. Also excellent as an aperitif.

Serving Temperature: 10-12 °C / 50-53 °F