



Lambrusco Grasparossa Amabile - Tradizione Settecani DOP



Red wine from Italy

Producer and bottler: Cantina Sociale Settecani di Castelvetro, Via Modena, 184, 41014 Settecani di Castelvetro (MO), Italia, +39 059 702505

Quality Designation: Denominazione di Origine Protetta (DOP)

Grape: 100% Lambrusco Grasparossa di Castelvetro.

Sensory characterization: Violet scent accompanied by a fine raspberry note; pleasant sweetness, persistent; gentle perlage.

Colour: Garnet red.

Alcohol content: 8 % Vol.

Residual sugar: 48 g/l

Acidity: 7 g/l

Closure type: Natural cork.

How to serve: Pairs well with Italian starters, pizza, pasta, grilled meats, spicy sausages, grilled chicken, roasted chicken, pork fillet, turkey, various cheeses, tomato-based dishes, not overly sweet desserts, fruit tiramisu, berries with mascarpone, and light summer dishes. Ensure that dishes are not overly seasoned to preserve the subtle flavours of the.

Recommended serving temperature: Between 10 and 12°C.

Allergens: Contains sulphites



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