

Colle Ventoso

Casali
VITICULTORI
DAL 1900

COLLE VENTOSO GRASPAROSSA DRY

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: Red Dry Lambrusco

PRODUCTION AREA: Scandiano, Ventoso district

GRAPES: 100% Lambrusco Grasparossa

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: careful selection of the best grapes, soft pressing followed by a five-day maceration. Temperature-controlled fermentation and refermentation in stainless steel tanks.

COLOR: deep ruby red, dense and lasting froth.

BOUQUET: fresh, delicate red fruit aromas, black cherry, almond and violet on the finish.

TASTE: intense, smooth and round with well-balanced freshness.

PAIRINGS: ravioli with spinach and ricotta filling, bacon wrapped roast.



Serving temperature 12-14°C (53°-57°F)

Alcohol 11.5 %

Residual Sugar 9 g/l

Total Acidity 8

Ph 3.20

Bottle size 750 ml