

# Colle Ventoso

*Casali*  
VITICULTORI  
DAL 1900

## COLLE VENTOSO GRASPAROSSA SEMI-SWEET

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: Red Semi-sweet 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 with purple hues.

BOUQUET: young and fragrant nose, floral with wild berries, black cherry and almond aromas.

TASTE: smooth, slightly tannic with a lingering dark fruit finish.

PAIRINGS: braised beef, pork sausage.

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

Alcohol 10.5 %

Residual Sugar 18 g/l

Total Acidity 8

Ph 3.20

Bottle size 750 ml

