

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Grasperossa in purity with manual harvest on our vineyards over 40 years old.

PRODUCTION AREA: Modena (Emilia Romagna).

TYPE OF VINES TRAINING: Espalier.

SOIL: medium texture.

HARVEST PERIOD: from 1 to 15 October.

VINIFICATION

YIELD PER HECTARE: 140-150 quintals/hectare

VINIFICATION: long maceration in fermenter at controlled temperature with the use of enzymes selected for the extraction of intense color, aromas and perfumes.

SPARKLING: refermentation in autoclave at controlled temperature with the use of selected yeasts for one sparkling ruby red grain.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 20 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 8-10 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense ruby red.

PERLAGE: fine and persistent.

SPUMA: lively and elegant red.

BOUQUET: of ripe berries such as blackberry.

TASTE: intense and fragrant, pleasantly mouth-watering and soft with hints of red fruit.

FOOD PAIRINGS: very appreciated in first courses with succulent sauces, in meats grilled, in roasts and stews.

LA GIARA D'LA GHIRLANDEINA

Lambrusco Grasperossa di Castelvetro wine DOP, semi-dry, Charmat method, sparkling red produced in our vineyards.

Symbol of our territory, like the Ghirlandina of Modena, it is a wine with a lively froth, pleasantly sweet and harmonious.



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