

SFULMINE

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

It is one of our Top wines.

With an intense ruby red color like a lightning mine, it is the latest of our creations and represents the highest expression of our viticultural tradition such as Grasparossa.

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Grasparossa 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 1st to 15th October.

VINIFICATION

YIELD PER HECTARE: 140-150 quintals/hectare

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

SPUMA: refermentation in small autoclaves, a Charmat method for over 30 days, with the use of yeasts selected and noble tannins in order to obtain a product the only one of its kind.

AGING: 40-50 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 5 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 10-15 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense ruby red.

PERLAGE: fine and persistent.

SPUMA: lively.

BOUQUET: intense and complex.

TASTE: decidedly dry, a note of mild and non-aggressive tannins; dry flavor, dense, harmonious and full-bodied.

FOOD PAIRINGS: sublime with game, roasts and boiled meats. Excellent with the first courses and with all the dishes of the Emilian cuisine.



Via Viazza Di Ramo, 113
41123 Modena (Italia)

info@messorivini1950.it

059/848196

MESSORI
1950/ AZIENDA AGRICOLA