

# TENUTA PEDERZANA LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC



100% Grasperossa. A lively, intense red color with purple highlights; persistent mousse with a lovely lilac-pink hue. Vinous and pleasantly fruity aromas with hints of cherries. Full flavor, with an attractive balance between an initial rounded sensation and the dry, appealingly tannic finish. Lively without being aggressive, thanks to its slow and careful fermentation. It goes perfectly with the traditional dishes of Emilia (*tortellini, tortelli, tagliatelle* with Bolognese sauce, *zampone, tigelle*, fried *gnocchi*, etc.). Excellent with salamis and sausages. At cellar temperature (57-59 °F, no colder!), it can happily be drunk throughout a meal.

Made exclusively from the original strain of Grasperossa, a rare occurrence in a zone where even the D.O.C. regulations allow for the use of other higher-yielding varieties. This ancient strain can be recognized by the distinctive bright red color of the stalks and pedicels. The estate covers 35 acres of mainly clay soils. The valley gets plenty of sun, but there are cool breezes and a large swing between day and night temperatures. This and the long growing season allow the grapes to develop complex flavors while maintaining fresh acidity. Long maceration and slow fermentation at controlled temperatures in stainless steel. After 6 months' maturation there follows the '*prise de mousse*', which lasts at least 30 days. Vinification, fermentation and bottling at the winery. It expresses itself well even when young, but with some months in bottle its characteristics become more refined. Thanks to its good body, it can maintain its quality for a few years if stored in a cool cellar.

The estate was founded by Franco Simonini who isolated the Grasperossa grape after WWII, as the best example of Lambrusco in Castelvetro. Today, Francesco Gibellini is justly proud of the Grasperossa grape he specializes in. It remains unique to the area, producing structured wines with remarkable depth. Today the Gibellinis are determined to preserve Simonini's legacy.

Francesco takes care of the vineyard and cantina, while his uncle Massimo and cousin Alberto are in charge of the administrative and marketing side. The winery is relatively new, built on environmentally sound principles (most of it is underground) and equipped with modern technology: stainless-steel tanks, autoclaves for sparkling wine, and oak casks.

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## Tasting Note:

### TENUTA PEDERZANA LAMBRUSCO GRASPAROSSA

100% Grasperossa. Vinous & pleasantly fruity aromas with hints of cherries; full flavor; attractive balance between an initial rounded sensation & a dry, appealingly tannic finish; lively without being aggressive.

## Shelf Talker:

### TENUTA PEDERZANA LAMBRUSCO GRASPAROSSA



100% Grasperossa. A lively, intense red color with purple highlights; persistent mousse with a lilac-pink hue. Vinous & pleasantly fruity aromas with hints of cherries. Decidedly full flavor for a Lambrusco, with an attractive balance between an initial rounded sensation & the dry, appealingly tannic finish. Lively without being aggressive, thanks to its slow & careful fermentation.

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