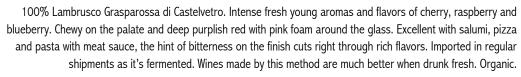
## ZANASI LAMBRUSCO GRASPAROSSA DI CASTELVETRO 'BRUNO'



From the Lambrusco Grasparossa di Castelvetro DOC in Emilia-Romagna, Italy. The vineyard is at 100m altitude, easterly facing. The soil is limestone-based clay. The vines were planted in 1964 and 2002. 6 days of maceration. Single fermentation, from juice to sparkling wine, in stainless steel using native yeasts. Aged 30 days in reinforced stainless steel tanks, 60 days in bottle. Light filtration, no fining, no additional CO2 added.

More than 100 years of passion and experience have driven the Zanasi family to produce wine for four generations. Luigi Zanasi, a servant and worker on the grounds of the great landowners of that time, was born in 1883. Besides working the fields, he also dabbled in the production of wine, transforming his small farm house into a humble winery with 8 small wooden barrels. His son Bruno, born in 1919 was introduced to the world of agriculture from a very young age. In 1978 Bruno, with the support of his children purchased 27 acres of land - this was the beginning of the Zanasi company! In the following years they restructured the estate, acquiring new land near Castelnuovo and Castelvetro. Today, with about 55 acres, the estate in led by Bruno's grandsons Marco and Matteo. Winemaking is relatively straightforward: "We work the wine as little as possible, in order to preserve the color and the fruit perfume that the grapes give us."

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## Tasting Note:

Tradizione ZANASI

Bruno7anasi

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100% Lambrusco Grasparossa di Castelvetro. Fresh aromas & flavors of cherry, raspberry & blueberry; chewy palate; deep purplish red with pink foam around the glass; a hint of bitterness on the finish cuts right through rich food flavors. Organic.

## Shelf Talker:

