

**AZIENDA AGRICOLA PEZZUOLI**  
**LAMBRUSCO GRASPAROSSA DI CASTELVETRO AMABILE**  
**EMILIA-ROMAGNA, ITALY**



**VARIETAL:** 100% Lambrusco  
Grasparossa di Castelvetro D.O.C.

**GROWING CONDITIONS:** Continental climate; 100% estate grown

**VINIFICATION:** Cold maceration; Charmat method

**STYLE:** Sweet sparkling red wine

**TASTING NOTES:** Bright garnet red in the glass, with a violet hints. Lively and effervescent in the glass. Fragrant nose of red fruits, with layered floral aromas. Lightly sweet, balanced and fresh in the mouth.

Azienda Agricola Pezzuoli has been in 4th generation winemaker Alberto Pezzuoli's family since 1932. Their wines are still 100% Estate made, with their own vines.

Grasparossa di Castelvetro, located south of the town of Modena, is the smallest Lambrusco wine producing region. The wine of this region is typically dry and full bodied with a deep purplish-red coloring. The Grasparossa grape produces the most tannic Lambrusco.

Alberto employs sustainable farming methods and has adopted some organic practices.

