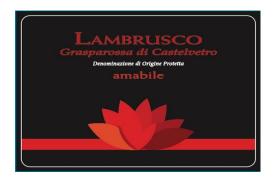


AZIENDA AGRICOLA PEZZUOLI LAMBRUSCO GRASEPAROSSA DI CASTELVETRO AMABILE **EMILIA-ROMAGNA, ITALY**



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.



