The Artisan
COLLECTION

AZIENDA AGRICOLA PEZZUOLI
LAMBRUSCO GRASEPAROSSA DI CASTELVETRO SECCO 'PIETRASCURA' 2016
EMILIA-ROMAGNA – GRASPAROSSA DI CASTELVETRO, ITALY

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

GROWING CONDITIONS: Continental climate; 100% estate grown

VINIFICATION: Cold maceration; Charmat method

STYLE: Dry sparkling red wine

TASTING NOTES: Brilliant ruby red in the glass, lively and effervescent in the glass. Fragrant nose of cherry and blackberry, with layered floral aromas. Dry and round in the mouth with well-balanced tannins.

Azienda Agricola Pezzuoli has been in 4th generation winemaker Alberto Pezzuoli's family since 1932. Their are 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.