



CLASSIC WINES

CANTOLIBERO

LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC

This is the name dedicated to a special wine, produced without added sulphites.

COLOUR

A deep ruby red, with attractive purplish reflections, highlighted by the bead of lively bubbles.

FRAGRANCE

Persistent fruit salad notes mingle with hints of aromatic herbs, thyme and rosemary in particular. The rich, complex bouquet offers alternating dominant notes.

FLAVOUR

Morello cherries provide the leitmotiv, accompanied by other swiftly changing fruit sensations. There are also curious fresh and piquant tones, distinctly reminiscent of ginseng and ginger. Nicely tangy, Cantolibero balances its rounded tannins with pleasant acidity and leaves the palate dry and cleansed. There is an attractive delicately tannic sensation that seems to attack one's incisors on the finish, very similar to the unmistakable sensation of biting into the skin of a Grasperossa grape.

SERVING SUGGESTIONS

An Ideal accompaniment for cold cuts and all fatty and succulent dishes, especially if pork-based. Excellent with soups, pasta with meat sauce, boiled meats and cheeses that are not overly mature. A versatile wine for drinking throughout a meal, it can also be enjoyed as an aperitif together with canapés, open sandwiches and little, intensely-flavoured hors d'oeuvres.

GRAPE VARIETY

MADE EXCLUSIVELY FROM THE ORIGINAL STRAIN OF GRASPAROSSA (SMALL, COMPACT BUNCHES AND BRIGHT RED STALKS).

PRODUCTION

TRADITIONAL LONG MACERATION ON THE SKINS, UNDER TEMPERATURE-CONTROLLED CONDITIONS. BECAUSE NO SULPHUR DIOXIDE OR OTHER CHEMICAL SUBSTANCES ARE USED, CANTOLIBERO IS PROTECTED THROUGHOUT ITS PRODUCTION PROCESS FROM ANY CONTACT WHATSOEVER WITH OXYGEN, SO AS TO PRESERVE ITS FRESHNESS AND PREVENT ANY PREMATURE OXIDATION. 12,000-15,000 BOTTLES ARE PRODUCED IN ALL.

SERVING

CANTOLIBERO EXPRESSES ITS QUALITIES TO THE FULL AT CELLAR TEMPERATURE (14-15 °C). DURING THE SUMMER, IT WILL BENEFIT FROM A BRIEF TIME IN THE REFRIGERATOR (12-14 °C).