

**Tenuta
Pederzana**
Viticoltori in Castelvetro



CRUS **PUNTAMORA**

LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC

COLOUR

A brilliant and intense vermilion, with purplish highlights.

FRAGRANCE

Attractively vinous, reminiscent of ripe morello cherries and wild berry fruits.

FLAVOUR

Full and well-balanced. The sweetness of the fruit is counterbalanced by the gentle tannins, leaving the palate pleasingly dry.

SERVING SUGGESTIONS

Ideal with sweet focaccia, tarts, and biscuits in general, such as 'cantucci' and 'brutti e buoni'. Excellent with roast chestnuts and dishes based on chestnut flour. It makes an interesting partner for youngish Parmesan cheese, pasta or rice dishes prepared with pumpkin and certain gently flavoured cheeses. It can also stand up to delicate desserts, even when these are chocolatey.

AGEING POTENTIAL

It can be enjoyed when young, but bottle ageing makes it even more appealing and it can keep quite happily for a few years.

GRAPE VARIETY

LATE-HARVESTED GRASPAROSSA FROM THE ORIGINAL STRAIN, TOGETHER WITH A SMALL AMOUNT (5-10%) OF ANCELLOTTA, PICKED AT THE END OF OCTOBER IN ORDER TO CAPTURE THE HEAT OF THE LAST RAYS OF THE SUN.

PRODUCTION

VINIFICATION WITH LONG MACERATION ON THE SKINS, MATURATION IN STAINLESS STEEL FOR AT LEAST 6 MONTHS, 'PRISE DE MOUSSE' USING THE CHARMAT METHOD AND BOTTLING AT THE ESTATE.