

NV LAMBRUSCO DI GRASPAROSSA

VARIETY & TERROIR

Lambrusco Grasparossa on medium-textured clay soil

VINEYARD AGE

oldest vines beginning in 1950

FARMING PRACTICES

organic

VINIFICATION & AGING

48h skin contact in temperature-controlled tanks

Charmat method in autoclave for 2 months

TOTAL ACIDITY & RESIDUAL SUGAR

7 g/L & 12 g/L

ALCOHOL

11 %

PRODUCTION

10,000 bottles



On the smallest and hilliest DOC of Lambrusco, nestled within the Medieval charm of Castelvetro di Modena, Mirco Gianaroli produces the meatiest and driest sparkling red Lambrusco of Emilia-Romagna. Mirco, has been farming at Societa' Agricola La Piana since he was just 14 years old, his local Grasparossa variety of Lambrusco. His legacy are the vines his grandfather planted in 1950, along which he adheres to the ancient rhythms of organic poly-culture. He has been one of the first small producer in the area to be able to get his hand on smaller autoclaves for the Charmat method.

Nurtured by a southwest-facing terroir of heavy clay with streaks of limestone and iron, his property is surrounded by cherry trees - a unique combination that gives a distinctive bitter cherry note to his delicious Lambrusco Secco.

A maceration of about 48 hours on the skins at low temperature is carried out to gently extract the fruitier aromas typical of Lambrusco Grasparossa. The first fermentation takes place in temperature-controlled tanks. Once the residual sugar still sufficient to carry out the frothing process is reached, the wine, through the mere physical process of lowering the temperature, stops its fermentation. It remains in storage on its own yeasts for a period of about two months in autoclaves before reaching the bottle. In the glass, shades of dark purple swivel between bone dry gentle tannins and the opulence of ripe fruit, igniting the senses and leaving you craving for more.