

rosso assoluto grasparossa DOC

fiorini
reggio emilia

Rosso Assoluto is a wine made from the selected Grasparossa grapes and Lancellotta grapes, a blend that gives an elegant roundness to the wine. The manual selection at harvest is followed by soft pressing to guarantee high quality during fermentation. The grapes undergo maceration on the skins for 8–10 days before fermentation. The Fiorini winery uses the closed tank method for making their sparkling wine, or charmat method, which is the transformation of the sugar in the wine into alcohol and carbon dioxide. In stainless steel temperature-controlled tanks, the closed fermentation traps the “bubbles” in the wine. After 60 days the wine is bottled and then it rests further in the cellar for 2–3 months before shipping. The resulting residual sugar is .90 mg/l making the wine a typical dry Lambrusco.

grape varieties:

85% Grasparossa and 15% Lancellotta

exposure:

Southwest

altitude:

300m A.S.L.

soil:

Gravel

alcohol:

11.00%

tasting notes:

With an intense ruby-red color, the bouquet is rich in floral aromas, especially violets. Elegant on the palate with flavors of sweet fruit, overall a dry wine with a nice finish and balanced acidity. Perfect for pasta with a meat sauce or a lasagne.

Gambero Rosso Awarded Oscar Quality

2007 Rosso Assoluto Grasparossa

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