

Lambrusco Grasparossa di Castelvetro DOP Amabile, Cantina Settecani NV



Region

Emilia Romagna is a large region in northern Italy with more than 55,000ha under vine. It is one of the oldest of Italy’s wine growing regions with evidence of winemaking that dates back as far as the 7th century BC. In the west the rolling hills and Apennine peaks give way to the lower-lying plains east of Parma, Modena and Bologna, and beyond that the coastal plains of the Ferrara province, where a notable portion of the land lies just below sea level. The river Po flows west to east across all these features, marking the region’s northern border and linking the Apennines to the Adriatic Sea.

Producer

Cantina Settecani is a cooperative winery based in the hills around Castelvetro di Modena, in Emilia-Romagna, an area renowned for Lambrusco Grasparossa. Founded in 1923, the Cantina brings together 200 local growers who share a commitment to expressing the culture, and character of the region through vibrant, food friendly wines. Their vineyards benefit from teh continental climate and varied soils, while careful harvesting and modern technology within the winery help preserve the freshness and aromatic intensity of the grapes. Sustainability and responsible vineyard management are increasingly central to the cooperative’s approach. Settecani produce wines the combine the traditional regional identity with contemporary winemaking, producing expressive Lambrusco with bright fruit, refreshing acidity and an appealing drier finish.

Tasting Notes

This is a bright and aromatic style of Lambrusco, made in an Amabile style. It offers generous aromas of ripe red berries, black cherries, raspberry and delicate floral notes. This is a lightly sparkling style, soft and approachable on the palate, balanced between juicy flavours, soft texture, refreshing acidity and a gentle sweetness. The mousse is lively, with a vibrant acidity, keeping freshness, giving an approachable, versatile style.

Food

Try this with charcuterie, cured meats, mature cheeses, pizza and tomato based pasta dishes.

Technical Information

Country	Italy	Dry/Sweet Style	Dry
Region	Emilia Romagna	Alcohol Content	8%
Grape(s)	Lambrusco Grasparossa (100%)	Closure Style	Diam
Type	Red	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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