
ZANASI LAMBRUSCO GRASPAROSSA DI CASTELVETRO



Region: Emilia-Romagna, Italy

Appellation: Lambrusco Grasparossa di Castelvetro DOC

Grapes: 100% Lambrusco Grasparossa di Castelvetro

Farming: Certified organic

Age of vines: Planted in 1964 and 2002

Altitude, Aspect & Soil Type: 100 M, E facing, limestone-based clay

Typical Harvest Time: Early October

Maceration & Fermentation: 6 days maceration, single fermentation, from juice to sparkling wine, in stainless steel using native yeasts

Aging: 30 days in reinforced stainless steel tanks, 60 days in bottle

Finishing: Light filtration, no fining, no additional CO2 added

Production: 35,000 bottles annually

Notes from Oliver:

Zanasi is a small estate, about 55 acres of vineyards, just south of Modena. Founded in 1978 by Bruno Zanasi, the estate is led today by his grandsons Marco and Matteo. The viticulture is certified organic and their approach to winemaking is relatively straightforward: 'We work the wine as little as possible, in order to preserve the color and the fruit perfume that the grapes give us.'

This Lambrusco shows intense fresh young aromas and flavors of cherry, raspberry, blueberry. Chewy on the palate and deep purplish red with pink foam around the glass. Excellent with salumi, pizza, pasta with meat sauce, the hint of bitterness on the finish cuts right through rich flavors. Note that we import this wine in regular shipments as it's fermented, and try to sell it within six months of the fermentation. Wines made by this method are much better when drunk fresh.