



Barbolini Biorosso Lambrusco Grasparossa D.O.C.

(bee-oh-ROH-soh lahm-BROO-skoh grah-spa-ROH-sah)

In the heart of Emilia-Romagna, perhaps Italia's culinary center, lies a small estate, owned since 1889 by the Barbolini family. Made by Matteo Buffagni (Barbolini is his mother), this organic Biorosso Lambrusco Grasparossa of Castelvetro, is a rich, dry, expressive bubbly of fantastic elegance and joviality with essences of sweet rhubarb, violet blossom, raspberry tort, and a touch of earthiness.



LOCATION

Emilia-Romagna, Italia.
(Town of Modena)
35 hectares. 80-100 meters.



SOIL

Clay and sand.



ESTATE

Barbolini.
(barh-boh-LEE-nee)



VINE

Spurred Cordon.
3,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Matteo Buffagni.
(mah-TAY-oh boo-FAHN-ye)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.



VARIETALS

100% Grasparossa.
(Organically grown)



BARREL

No barrel aging.



RESIDUAL SUGAR

11.0 grams per liter.



MATURATION

3 months in the tank.
15-20 months in the bottle.



ACIDITY

5.95 grams per liter.



VINTAGE PRODUCTION

3,000 cases.



ALCOHOL

11.0% by volume.



FOOD PAIRING

Sausage pizza, mushroom ravioli,
and 10 year-old balsamic drizzled
over Pecorino.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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