

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	"VINI DEL RE" LAMBRUSCO GRASPAROSSA DI CASTELVETRO D.O.P.	
Alcohol by Volume	11	%			
Production Area	CASTELVETRO DI MODENA, EMILIA-ROMAGNA, ITALY				
Grapes	Lambrusco Grasparossa		Alivini Product Code	LAM-SETTE-----03D	
Colour	Ruby red with violet hues				
Method	Charmat (Martinotti)				
Vinification	Pre-fermentation maceration for approx. 48 hours. Single fermentation at a controlled temperature of 16/18°C degrees in an autoclave. Secondary fermentation and aging in an autoclave.				
Product Picture	Tasting Notes and Wine Pairing				
	The FIRST Lambrusco Grasparossa awarded with TRE BICCHIERI GAMBERO ROSSO 2024. A fine selection of the best grapes of Modena hills, and province, which blends an elegant perlage with a fragrant and unique aroma. Lambrusco Grasparossa di Castelvetro 'Vini del Re' is produced in a winery in the heart of Lambrusco Grasparossa's territory with pure selected Lambrusco Grasparossa D.O.P. grapes. Harvest: end of September, beginning of October. This wine is appreciated and awarded in the world and it can describe the care of the land, the vines and the community. Bouquet: Fruity intense scent of ripe berries; Flavour: Bodied persistent, round, fresh and enveloping; Serving temperature: 10° - 12°C; Serving combinations: It's recommended with tasty first an second courses.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY	Each 100ml	
Grape	99.94		KJ	283	
Concentrated must	0.02		Kcal	68	
Tartaric acid	0.01				
Malic acid	0.01				
Sulphites	0.01				
Polyaspartate	0.01				
CLOSURE TYPE			ALLERGENS		
Dropdown Menu			Y	N	
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps		Champagne/Spa rkling Wine Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
			Contains EGG (used in fining: e.g. egg albumin)	x	
			Contains FISH (used in fining: e.g. isinglass)	x	
			Contains MILK (used in fining: e.g. casein or potassium caseinate)	x	
			Contains GLUTEN & products made from GLUTEN	x	
			Contains CELERY & products made from CELERY	x	
			Contains NUTS (shell and nuts) + products made from NUTS	x	
			Contains PEANUTS & products made from PEANUTS	x	
			Contains SOYA & products made from SOYA	x	
			Contains MUSTARD & products made from MUSTARD	x	
			Contains SESAME SEEDS & products made from SESAME SEEDS	x	
			Contains LUPINS	x	
			Contains MOLLUSCS & CRUSTACEANS	x	
RESIDUAL SUGAR			DIETARY SUITABILITY		
g/L			Y	N	
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		10	CERTIFIED VEGAN	x	
			CERTIFIED VEGETARIAN	x	
			CERTIFIED ORGANIC	x	
			CERTIFIED BYODINAMIC	x	
			SUITABLE for VEGANS	x	
			SUITABLE for VEGETARIANS	x	
Total Acidity (TA)					
g/L					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.5			
Wine PH levels					
pH					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3			
STORAGE CONDITIONS					
Keep the product between 10°C and 20°C					
ISSUED BY			APPROVED BY		
DATE			DATE		
Silvia Prini		16/07/2025	GDT		27.10.2025