

LAMBRUSCO GRASPAROSSA DI CASTELVETRO D.O.C. – VINO FRIZZANTE AMABILE – TERRE ROSSE – RIGHI – IMBOTTIGLIATO DA C.R.C. CAMPEGINE NELLE PROPRIE CANTINE – PRODOTTO IN ITALIA 8%

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is a clear ruby with violet reflections.

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherries, strawberries, and red tulips.

GUSTATIVE ANALYSIS: it is discernible a good presence of sweetness together with the right percentage of carbon dioxide. The gustative aromatic persistence is about 2/3 seconds.

WINE-FOOD COMBINATION: strawberries tart

- The sweetness of the dessert is pairing the sweetness of the wine
- The bubbles (carbon dioxide) cuts through the fatness of the dessert
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the tart is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the enthusiasm of this Lambrusco is the turning point of this product. It corrupts with joy your olfactory papilla and comes back to the palate as a sort of an inspiring entity with wishes of appreciating the tasting values.