

THE SOURCE LA BATTAGLIOLA EMILIA-ROMAGNA



2024 LAMBRUSCO GRASPAROSSA DI CASTELVETRO

PRODUCER OVERVIEW

After inheriting La Battagliola, in Piumazzo, Modena, Alberto Salvadori switched careers in 1999 to cultivate Grasperossa vines. With a strong desire to preserve indigenous varieties, he began planting Pignoletto in 2015. Grown with sustainable farming methods on gravel soils with natural yeasts, the dark-colored Lambrusco wines are full-flavored, fermented and aged in stainless steel.

VINEYARD DETAILS

S of Modena, essentially flat & fertile, soils rich w/mineral salts, gravelly, medium-textured clay & loam. Vines planted ~1999-2000. Elev. 60m. Flat slope.

CELLAR NOTES

Hand harvest, cooled down for 2 days to 8°C. Natural yeast, primary (Charmat) ferment, temp controlled 18-20°C (max) over 7 days. Secondary ferment temp controlled, stainless pressure tanks. Dosage: 15g/L RS

