



Tiepido Modena DOC 2014

Claudio Plessi

Winemaker: Claudio Plessi **Region:** Emilia-Romagna, Italy

Grapes: Lambrusco Grasparossa (100%)

Profile: Dense color, light bodied, refreshing red that is best served chilled. It has a bit of a spicy and stemmy nose, that leads to a crisp mouthfeel. A lot of blue fruit dominates the nose. It is bottled as a frizzante wine at 3 atmospheres of pressure.

Grape Growing: Spurred cordon training. Claudio uses copper sulfate before rain, and organic fertilizer to assist vineyard health and growth only when planting new vines. Harvest is in mid-October, done by hand.

Winemaking: Indigenous yeasts are used for fermentation. Nothing is added to the wine that is not naturally found in the vineyard. The SO₂ is very low and not added during bottling. The grapes are de-stemmed, and the fermentation is done in stainless steel. The maceration time is 3 days, at room temperature. The wine is aged over the course of 5 months in steel before being bottled without fining or filtering.

More About the Wine: Grasparossa is a clone type of Lambrusco that grows in the area around the province of Modena in Emilia-Romagna. It is a very hearty grape that produces high yields. The farming and cultivation are done organically without any kind of chemicals or pesticides. The harvest is done by hand.

Alc: 12.5%

PH: 3.67

TA: 5.10

RS: 2.7g/L (Extra Brut)

Sulfur: 23ppm, 4ppm free

Soil: Calcareous

Altitude: 51m (167ft)

Vineyard Age: 18 years

Production Size: 1000 bottles

Pairing: Beets, Salumi, Antipasti, Charcuterie, Lamb tartare, Venison, Pasta with Red Sauce Cuisines: Central Italian, Northern Italian, Italian-American, German, Austrian.