

## Tiepido Modena DOC 2014

Claudio Plessi

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.

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

**Farming:** 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.

**Alc:** 12.5%

**Sulfur:** 23ppm, 4ppm free

**Vineyard Age:** 18 years

**Production Size:** 1000 bottles



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