

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



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

