

# LAMBRUSCO GRASPAROSSA

Grown in the province of Modena, it belongs to the Emilian Lambrusco wines group.



**Ampelographic characters:** the varietal population is fairly homogeneous, the main differences having often to do with viral infections. The bud has an expanded woolly apex, green with golden highlights. The medium-sized rounded almost whole leaves are of a dark green colour with a hard glabrous edge and a slight tomentum on the underside. The petiolar sinus is narrow and V-shaped. The cluster is medium-sized, pyramidal, winged and semi-sparse or sparse. The sub-oval berry is medium-sized and has a blue-black colour. The skin is thick, and the juicy flesh has a simple, acidulous flavour.

**Cultural aptitude:** vine of medium vigour with an upright growth habit, it has medium-sized shoots and medium-long internodes. It prefers medium-textured soils, that are fresh but not humid, and generally dry climates.

**Training system and pruning:** it requires training systems that are not excessively expanded, such as GDC or vigorous rootstocks such as 1103 Paulsen. It adapts to all types of pruning, provided the number of buds is balanced to the vigour of the plant. It adapts to relatively dense plantings and to fully mechanized systems.

**Bud-burst period:** average-early.

**Ripening period:** late.

**Yield:** average and constant.

**Susceptibility to diseases and adverse conditions:** normal. It shows clear grafting incompatibility on Kober 5BB. Susceptible to grapevine phytoplasmas.

**Enological potential:** it gives wines of an intense ruby-red colour, with violet reflections and a vinous flavour, with slight fruity notes and a good acidity. It is bottled when it is still young and sweet in blends with other Emilian Lambrusco wines to obtain a dry and sparkling wine.

**Clones in propagation:** Lambrusco Grasparossa R1, VCR442, VCR465, CAB7, CAB14.



## CULTIVATED AREA IN ITALY

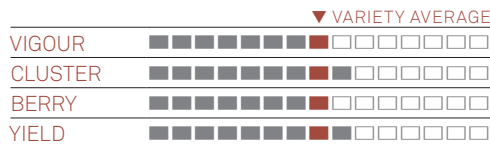
YEAR	1970	1982	1990	2000	2010
HECTARES	1,553	1,946	1,984	1,896	1,799

## LAMBRUSCO GRASPAROSSA

### R1

Origin: Formigine (MO)

Registration year: 1969



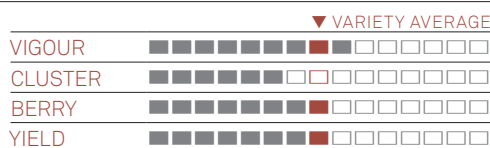
**Enological potential:** it gives wines of good acidity, lively, savoury with agreeable aromatic notes of morello cherry. Suitable for production of sparkling wines.

## LAMBRUSCO GRASPAROSSA

### VCR442

Origin: Saliceto (MO)

Registration year: 2013



**Enological potential:** it gives wines of excellent acidity with fruity hints of morello cherry, slightly spicy and phenolic. Suitable for blends with other Lambrusco wines. Best enjoyed young and slightly sparkling.

## SENSORY ANALYSIS

● Variety average ● R1 ● VCR442

