

PEDERZANA

GIBE LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC

GIBE IS THE WINERY MOST FEMININE AND ELEGANT WINE. MADE EXCLUSIVELY FROM THE ORIGINAL STRAIN OF GRASPAROSSA, WHICH IS CHARACTERIZED BY THE DISTINCTIVE BRIGHT RED COLOR OF THE STALKS AND PEDIGELS. THIS WINE EXPRESSES ITSELF WELL EVEN WHEN YOUNG, BUT WITH SOME MONTHS IN THE BOTTLE, ITS CHARACTERISTICS BECOME MORE REFINED. IT CAN EASILY AGE TWO TO THREE YEARS IN A COLD CELLAR. GIBE IS THE NICKNAME OF THE GIBELLINI FAMILY.

TASTING NOTES

The color is lively red with purple highlights; persistent mousse with a lovely lilacpink hue. The bouquet on the nose is fresh and fruity with notes of ripe black cherry, macerated plum, wild strawberry and licorice. Sprightly fruity and soft; moderate tannins leave the palate pleasingly refreshed.

FOOD PAIRINGS

Excellent as a summer aperitif; ideal with tortellini or tagliatelle in Bolognese sauce, delicately flavored dishes, fish and salumi.

VINEYARD & PRODUCTION INFO

Vineyard location:	Lambrusco Grasparossa di Castelvetro DOC
Soil composition:	Calcareous and clay
Training method:	Guyot
Elevation:	220 m a.s.l.
Vines/hectare:	4,000
Exposure:	East-South east
Vine age:	17 years
Harvest time:	Late September
First vintage:	2009
Production:	15,000 bottles

WINEMAKING & AGING

Variety composition:	100% Lambrusco Grasparossa di Castelvetro
Fermentation container:	Stainless steel tanks
Maceration technique:	On the skins for 3 days
Type of aging container:	Stainless steel tanks of 50 Hl/
Length of aging:	5 months
Length of bottle aging:	2 months

TECHNICAL DATA

Alcohol:	11 %
Residual sugar:	16 g/L
Acidity:	6 g/L
Dry extract:	27 g/L

PRODUCER PROFILE

Estate owned by:	Gibellini Family
Winemaker:	Francesco Gibellini
Total land under vine:	18 hectares
Total winery production:	60,000 bottles/year
Region:	Emilia Romagna



SCORES & INFO



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