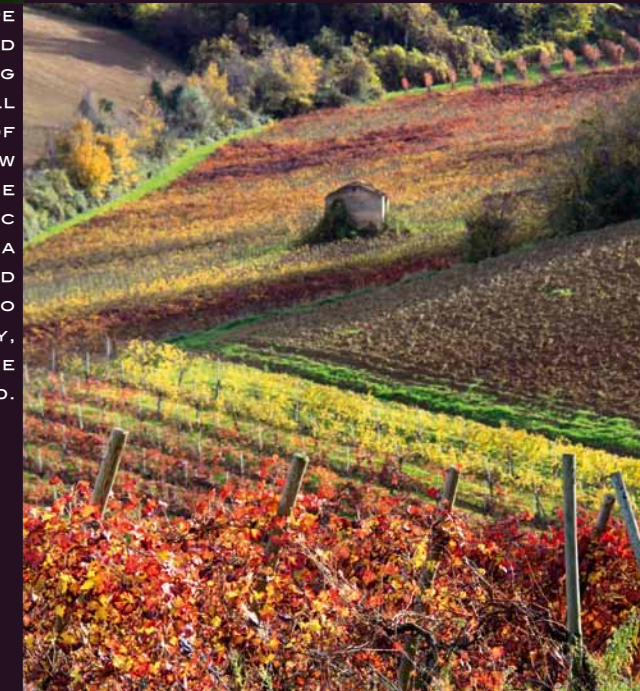


GRASPAROSSA DI CASTELVETRO, WHOSE NAME DERIVES FROM THE CHARACTERISTIC RED COLOUR OF THE STALKS WHEN THE GRAPES ATTAIN FULL RIPENESS, IS THE GRAPE VARIETY THAT PRODUCES THE FINEST WINES AMONG THE DIVERSIFIED FAMILY OF LAMBRUSCOS; IT GROWS ON HILLSIDE SITES AND PRODUCES LOW YIELDS PER HECTARE. IT HAS ALWAYS BEEN VINIFIED WITH LONG MACERATIONS ON THE SKINS THAT ALLOW ONE TO OBTAIN A BRIGHT RED WINE WITH PURPLISH HIGHLIGHTS: AN UNMISTAKEABLE WINE WITH A CHARACTERISTIC SCENT OF MORELLO CHERRIES AND VINOUS TONES, AND WHICH IS THE PERFECT MATCH FOR ALL TYPES OF FATTY FOODS. THIS PRINCIPAL VARIETY OF THE VINE-CLAD HILLS AROUND THE MEDIAEVAL VILLAGE OF CASTELVETRO ALSO GIVES ITS NAME TO THE "STRADE DEL GRASPAROSSA", THE SPLENDID PATHWAYS THAT ONE CAN TAKE ALONG THE STREAMS AND RIDGES OF THE ZONE,



IN THE MIDST OF A UNIQUE LANDSCAPE REplete WITH VINEYARDS AND HISTORIC SETTLEMENTS, INCLUDING THAT OF CASTELVETRO, THE SMALL COMMUNE LYING IN THE FOOTHILLS OF THE APENNINES, JUST A FEW KILOMETRES FROM MODENA. FROM THE CASTLE OF LEVIZZANO TO THE HISTORIC CENTRE WITH ITS PICTURESQUE PIAZZA DELLA DAMA, ITS ALLEYWAYS AND IMPRESSIVE BUILDINGS, CASTELVETRO OFFERS A LOCATION WHOSE HISTORY, ART AND GASTRONOMY DESERVE TO BE EXPERIENCED AND ENJOYED.



## CLASSIC WINES

### IL GRASPAROSSA DELLA TRADIZIONE

A MODERN INTERPRETATION OF ONE OF THE CLASSIC WINES OF CASTELVETRO; ITS NUANCES OF MORELLO CHERRIES – TYPICAL OF GRASPAROSSA – AND ITS CHARACTERISTIC VINOUSITY MAKE IT INSTANTLY RECOGNISABLE. THANKS TO ITS RICH FRUIT, THE PERLAGE IS WELL INTEGRATED IN THE WINE (THE BUBBLES ARE SMALL DUE TO THE LONG PRISE DE MOUSSE AND THE WINE'S PROLONGED STORAGE AT COLD TEMPERATURES), GIVING A SUMPTUOUS SENSATION OF CREAMINESS ON THE PALATE. THE SOFT, ROUNDED ENTRY ON THE PALATE GIVES WAY TO A DRY AND ATTRACTIVELY TANNIC FINISH, WHICH MAKES IT AN IDEAL MATCH FOR ALL RICH FOODS.

### GIBE

THIS IS THE COMPANY'S MOST FEMINE AND ELEGANT WINE, IN WHICH THE FRESHNESS AND VIBRANT FRUIT THAT ONE FINDS IN GRASPAROSSA ARE HIGHLIGHTED TO THE FULL. THE MORELLO CHERRY NOTE IS JOINED BY AN INTRIGUING SENSATION OF WILD STRAWBERRIES AND RASPBERRIES. THE BRIEF MACERATION AT FAIRLY LOW TEMPERATURES HAS MADE IT IDEAL FOR DRINKING AS AN APERITIF AND IN SUMMER. THANKS TO THE SMOOTHNESS OF ITS VERY DELICATE TANNINS WHICH, BESIDES, ALWAYS LEAVE THE PALATE FRESH AND CLEAN, MAKING IT READY TO TASTE THE NEXT MOUTHFUL.

### CANTOLIBERO

A SPECIAL WINE PRODUCED WITHOUT THE ADDITION OF SULPHITES. ON THE NOSE ONE IMMEDIATELY FINDS CLEAR-CUT FRUITY HINTS AND LIVELY NOTES OF THYME AND ROSEMARY. ON THE PALATE, ON THE OTHER HAND, ONE IS AWARE STRAIGHTAWAY OF THE GENTLE TANNINS THAT ARE TYPICAL OF THE THICK SKINS OF GRASPAROSSA GRAPES. THIS SENSATION THEN GIVES WAY TO SLIGHTLY TART FRUIT, WHICH FINISHES WITH BROADER, MORE MOUTH-FILLING TANNINS THAT SERVE TO CLEANSE THE PALATE AFTER THE WINE HAS BEEN SWALLOWED. THERE ARE ALSO ATTRACTIVE NOTES THAT ALTERNATE WITH THE FRUITY FLAVOURS, AND WHICH ARE REMINISCENT OF GINSENG AND GINGER.

### LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC



## CRUS

### PUNTAMORA

THIS IS A VERY VERSATILE WINE, WITH REALLY SUBSTANTIAL DRY EXTRACT AND BODY. IT IS MELLOW ON THE PALATE, THANKS TO ITS HIGHER LEVEL OF RESIDUAL SUGAR. ITS BROAD BOUQUET RANGES FROM RIPE CHERRIES TO WILD BLACKBERRIES, CLOSING WITH A DEFINITE SCENT OF PRUNES. IN SPITE OF ITS SOFTNESS ON THE PALATE, THE FINISH – WITH ITS VERY GENTLE TANNINS – IS ALWAYS CLEAN AND DRY, MAKING THIS WINE EXTREMELY SUITABLE FOR MATCHING WITH VARIOUS TYPES OF FOOD. IT HAS A WHOLE HOST OF IDEAL GASTRONOMIC ACCOMPANIMENTS: FROM MANTUAN PUMPKIN TORTELLI TO DISHES CONTAINING BALSAMIC VINEGAR OR CHESTNUTS, OR FROM BOILED PIG'S TROTTER TO FRUIT TARTS.

## RESERVES

### UBI MAIOR

THIS IS A DRY WINE MADE FROM PARTIALLY DRIED GRAPES, WHICH THRILLS ONE WITH ITS MONUMENTAL STYLE AND OFFERS CLEAR-CUT SENSATIONS OF RED FRUITS MIXED WITH NUANCES THAT RECALL SWEET TOBACCO AND COCOA. THIS IS A WINE OF GREAT BREADTH AND COMPLEXITY. ITS ENTRY ON THE PALATE IS ROUNDED AND RICH IN GLYCERINE AND, THANKS TO ITS ENORMOUS EXTRACT AND HIGH LEVEL OF ALCOHOL, IT IMMEDIATELY WARMS THE PALATE. DEEP AND WELL-BALANCED, IT FILLS YOUR MOUTH AND LEAVES A LONG AFTERTASTE ON THE TONGUE. ITS MODERATELY TANGY FLAVOUR CLOSES WITH BROAD TANNINS THAT CLEANSE THE PALATE TO PERFECTION. IT IS IDEAL WITH STEWED OR BRAISED MEATS, OR IT CAN BE DRUNK ON ITS OWN AT THE END OF THE EVENING AS AN ALTERNATIVE TO A FINE BRANDY.

## SPECIALITIES

### RIO FORESTE

ITS ALTERNATING AROMAS RESULT IN A FINE AND ETHEREAL NOSE FOR A WINE THAT COMES FROM A RARE GRAPE VARIETY, GROWN IN A VERY SPECIAL HABITAT: A HARMONIOUS AMALGAM OF SENSATIONS THAT VARY FROM NUTS TO EVIDENT HINTS OF BRANDY AND ACACIA HONEY. ITS COLOUR IS GOLDEN AND ITS FLAVOUR SWEET AND INTENSE, WITH A VELVETY NUANCE OF WILLIAMS PEARS. IT LEAVES ONE'S PALATE FRESH AND CLEAN, AND MAKES A DELICIOUS ACCOMPANIMENT FOR COOKIES, CAKES OR NUTS.



THE TERROIR AND MICROCLIMATE OF PEDERZANA ARE REALLY SPECIAL. SUNLIGHT BATHES THE ESTATE IN THE VALLEY OF SOLIGNANO VECCHIO FROM THE EARLY MORNING ONWARDS AND IT BENEFITS FROM VERY COOL AIR CURRENTS THAT CREATE SIGNIFICANT DIFFERENCES BETWEEN DAY- AND NIGHT-TIME TEMPERATURES: THESE ARE IDEAL FOR PRESERVING THE GRAPES' VARIETAL AROMAS AND THE SUCCESSFUL RIPENING OF THEIR POLYPHENOLS. THE CLAYEY SOIL ALLOWS THE VINES TO COPE WELL EVEN FOR QUITE LONG PERIODS WITHOUT ANY RAIN AND THE CONSTANT VENTILATION MEANS THAT THE VEGETATION ALWAYS REMAINS DRY. ON THESE GENTLE HILLS OF EMILIA, PEDERZANA JEALOUSLY PRESERVES ITS ANCIENT STRAIN OF GRASPAROSSA GRAFTED ONTO GOLIA ROOTSTOCK IN GUYOT-TRAINED VINEYARDS WITH A PLANT DENSITY OF AROUND 4000 VINES PER

HECTARE. THE ESTATE COVERS AN AREA OF FOURTEEN HECTARES (35 ACRES), INCLUDING DECIDUOUS WOODLAND CONTAINING OAKS AND OTHER TREES AS WELL AS A NATURAL LAKE.

THE VINEYARDS ARE MAINLY DIVIDED UP BETWEEN TWO ZONES, OF WHICH ONE (JUST BELOW THE WINERY) HAS SOUTH-EASTERLY EXPOSURE AND THE OTHER FACES DUE EAST. THIS RESULTS IN DIFFERENT TIMES OF RIPENING AND VARIED CHARACTERISTICS. HARVESTING AT PEDERZANA TAKES PLACE ENTIRELY BY HAND, SELECTING THE RIPEST AND HEALTHIEST PARCELS OF GRAPES, FROM WHICH ARE PRODUCED – IN PARTICULARLY FAVOURABLE YEARS – THE SPECIAL WINES: PUNTAMORA, CANTOLIBERO AND THE ESTATE'S PRIDE AND JOY, UBI MAIOR, MADE FROM PERFECT GRAPES CHOSEN BUNCH BY BUNCH IN ONE OF PEDERZANA'S SMALL VINEYARD SITES.





THE PEDERZANA ESTATE CULTIVATES A CLONE OF LAMBRUSCO GRASPAROSSA THAT IS TO BE FOUND NOWHERE ELSE IN THE WORLD: THIS CLONE PRODUCES LAMBRUSCO GRASPAROSSA DI CASTELVETRO D.O.C. WINES WITH A LONG HISTORY BEHIND THEM. EVERYTHING BEGAN JUST AFTER THE SECOND WORLD WAR, WHEN FRANCO SIMONINI, AN IMPASSIONED AND ENLIGHTENED VINE-GROWER AT CASTELVETRO, DECIDED TO INTERSECT HIS DESTINY WITH THAT OF A SPLENDID FARM IN THE ZONE. TOGETHER WITH HIS WIFE MARGHERITA, HE ALSO STARTED TO COOPERATE VERY CLOSELY WITH THE UNIVERSITY OF BOLOGNA IN A BID TO IDENTIFY THE BEST CLONES OF THE NOBLE VARIETY THAT WAS PREVALENT IN THE AREA, GRASPAROSSA DI CASTELVETRO. AFTER MUCH EXPERIMENTATION, HE SUCCEEDED IN ISOLATING A CLONE OF GRASPAROSSA WHICH, MANY YEARS LATER, HIS NEPHEW FRANCESCO GIBELLINI – WHO NOW RUNS THE COMPANY TOGETHER WITH HIS UNCLE MASSIMO – DISCOVERED TO BE UNIQUE AMONG THE RANGE OF CLONES REGISTERED WITH THE EXPERIMENTAL INSTITUTE FOR VITICULTURE. TODAY PEDERZANA IS A MODERN YET TRADITIONAL ESTATE THAT IS PERFECTLY INTEGRATED WITH ITS NATURAL AND GEOGRAPHIC SETTING. THE REST OF ITS HISTORY IS WAITING TO BE DISCOVERED IN EVERY BOTTLE IT PRODUCES.



**AZIENDA AGRICOLA  
TENUTA PEDERZANA**  
VIA CAVALLIERA, 8  
41014 SOLIGNANO VECCHIO  
DI CASTELVETRO (MO) - ITALY  
T/F +39 059 748072  
INFO@TENUTAPEDERZANA.IT  
WWW.TENUTAPEDERZANA.IT  
SKYPE: LAMBRUSCOPEDERZANA

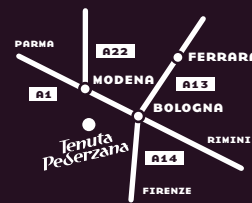
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