

BASSOLI



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA ITALIA




OPERATORE CONTROLLATO N.
H3461



The Bassoli Winery was founded in 1922 in Carpi.
Today, it has reached the fifth generation with Riccardo.
Over the years, a desire to produce great wines
that best represent the Emilian essence and cuisine has flourished.
The management of the vineyard is dictated
by natural viticulture and biological agriculture:
Pruning and tillage are marked by phases of the moon
The defence - plant protection is entrusted to copper and
sulfur distributed in small quantities, avoiding any kind of fertilization.
Integrated pest management vivifies the soil and allows
for repopulation of our lands with a wide variety of fauna, now lost in our area.



A close-up photograph of a hand holding a small bunch of dark, ripe grapes. The background is filled with out-of-focus autumn leaves in shades of yellow, orange, and brown. The lighting is soft and natural, suggesting an outdoor setting.

All this is done to make sure the grapes are healthy when ripe and to allow us to make some wine with a total absence of corrective products and chemicals. The grapes, after destemming, come in part left whole and in part lightly pressed with a soft press to avoid extracting unsightly components from peels.

Maceration is done at a controlled temperature to be able to extract more color and scents, while the fermentation takes place spontaneously.

We produce natural wines, consequently the following are not used in the cellar:

added sulphites, sulfur, ascorbic acid, tannins and additives.

The second fermentation takes place in small isobaric steel barrels, resulting in sudden depressurization in order to obtain a fine wine and with an elegant taste.

Over the years we have adopted a new style of winemaking and production, keeping an eye on it during the first steps.

“REFERMENTATION IN THE BOTTLE”.

TERROIR



Ancestrale di Sorbara

Denomination: Lambrusco of Sorbara DOP "PÈT NAT"

Tipology: sparkling red wine.

Vinification: Soft pressing, fast maceration,
1st fermentation in cuve close, natural refermentation
bottled on indigenous yeasts. Bottle aging for six months.
Only bottling at the beginning of December.

Grapes: Lambrusco of Sorbara.

Plant system: G.D.C (Geneva Double Curtain), Sylvoz.

Soil: loose and silt.

Colour: cherry blossom, bright with fine perlage.

Aroma: notes of raspberries and citrus.

Taste: dry, fresh with strong acidity.

***Excellent as an aperitif, with frying
fish, raw fish, salami, fried dumplings and crescentine!***

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l.



Ancestrale bianco

Denomination: Lambrusco bianco dell'Emilia "PÈT NAT"

Typology: sparkling white wine

Vinification: Soft pressing, vinified in white, alcoholic fermentation, natural refermentation bottled on indigenous yeasts. Refinement in the bottle. Only bottling at the beginning of December.

Grapes: Lambrusco of Sorbara vinified in white.

Plant system: G.D.C (Geneva Double Curtain), Sylvoz.

Soil: loose and silt.

Colour: straw yellowish with greenish reflections, bright and with fine perlage.

Aroma: notes of peach and green apple.

Taste: dry and fresh.

Excellent with fish and white meat!

Alcoholic graduation: 11% VOL.

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l.



CIACARON

Denomination: Lambrusco Grasparossa di Castelvetro DOP "CIACARON"

Tipology: sparkling red wine DOP - ORGANIC WINE.

Vinification: soft pressing of the grapes.

Fermentation at controlled temperature and additional of selected yeast. Second fermentation in "cuve close".

Grapes: Lambrusco Grasparossa of Castelvetro.

Plant system: Guyot.

Soil: clay and sandy.

Colour: intense purple with crunchy and compact foam.

Aroma: pomegranate, blackcurrant, blackberry and slightly vinous notes.

Taste: flavor and roundness are perfectly balanced, in the final it remains dry and clean.

Perfect with typical Emilian flavors such as cold cuts and salami, for aperitifs, red meat, cheese, pasta and soups!

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l / 1,5 l

Sugary residue: 10 g / l

Total acidity: 7,5 g / l



MANFREINA

Denomination: Spumante brut Lambrusco di Sorbara DOP

Tipology: sparkling rosé wine.

Vinification: soft pressing of the grapes.

Fermentation at controlled temperature and additional of selected yeast. Second fermentation in "cuve close".

Grapes: Lambrusco of Sorbara.

Plant system: Guyot.

Soil: clay and sandy.

Colour: peach Rose with a fine froth and rich in wine.

Aroma: notes of violet, cherry and raspberry.

Taste: silky and intense with non-cloying acidity.

Perfect as an aperitif, it goes well with pizza and refined dishes based on fish, shellfish and delicate appetizers!

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l / 1,5 l

Sugary residue: 8 g / l

Total acidity: 6 g / l



NERO + NERO

Denomination: Lambrusco Grasparossa di Castelvetro D.O.P.

Tipology: sparkling red wine.

Vinification: soft pressing of the grapes.

Fermentation at controlled temperature and additional of selected yeast. Second fermentation in "cuve close".

Grapes: Lambrusco Grasparossa of Castelvetro

Plant system: Guyot.

Soil: clay and sandy.

Colour: purple with garnet evanescent froth.

Aroma: hints of sub-wood fruit.

Taste: it is dry, savory in the final there is a note of black cherry and raspberry

You mingle with egg pasta dishes and baked game!

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l / 1,5 l

Sugary residue: 20 g / l

Total acidity: 8 g / l



BLANC DE BLANCS

Denomination: Spumante bianco extra brut I.G.T.

Tipology: white sparkling wine.

Vinification: soft pressing of the grapes.

Fermentation at controlled temperature and additional of selected yeast.

Second fermentation in “cuve close”.

Grapes: Chardonnay and Pinot noir.

Plant system: Guyot.

Soil: clay and sandy.

Colour: straw yellow with greenish reflections.

Aroma: williams pear notes and toast, with light hints of exotic fruit.

Taste: fresh, dry with notes of white peach, Golden apple.

Perfect as an aperitif, it goes well with cheese, fish, shellfish, rice and risotto!

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l

Sugary residue: 3 g / l

Total acidity: 5 g / l



BRUT ROSSO

Denomination: Spumante rosso brut lambrusco Grasparossa di Castelvetro D.O.P.

Tipology: sparkling red wine.

Vinification: temperature controlled maceration draining of must and refrigeration. Slow fermentation in “cuve close” for 6 months.

Grapes: Grasparossa of Castelvetro.

Plant system: guyot.

Soil: clay and silt.

Colour: ruby red with violet edges. Fine and persistent froth.

Aroma: delicate hints of fruits and red flowers, enveloping freshness and captivating mineral sensor. Notes of roses on the finish.

Taste: hints of berries, from strawberry to raspberry to the blackberry with violet notes on the finish.

Excellent with Emilian cuisine, cold cuts, steamed meats and egg pasta!

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l. / 1,5 l

Sugary residue: 4 g / l

Total acidity: 5,5 g / l



BRUT ROSE'

Denomination: Lambrusco di Modena D.O.P.

Tipology: sparkling red wine.

Vinification: 2 hours maceration at 10/12 C°.

Fermentation at low temperature on must decanted with selected yeasts. Refermentation in "cuves close".

Grapes: Lambrusco Salamino di S. Croce, Lambrusco di Sorbara.

Plant system: Guyot.

Soil: clay and silt.

Colour: intense red with high and persistent foam.

Aroma: sweet and fresh notes of red fruits such as marasca, strawberries and raspberries. Hints of geranium and rose.

Taste: fresh with moderate sapidity, it is dry on the palate with a small mineral note.

Excellent with roasts, game and egg pasta!

Alcoholic graduation: 11% VOL

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l.

Sugary residue: 8 g / l

Total acidity: 6 g / l



CANTINA BASSOLI

NATURE Our desire is to produce healthy and delicious wine in a sustainable way, respecting nature.
We are certified according to EU organic guidelines.

TRADITION Our family has been dedicated to viticulture for many generations. In recent years, however, we have given a contemporary face to this tradition. Preserving what is valuable and creating something new is our ideology.

PASSION For us, wine is the most sensual expression of agricultural culture.
Our belief is producing the best possible wine of the highest natural quality and focusing on the minor details.
Vitality is the dominant characteristic in Bassoli wines.

A good glass of wine is a sensual expression of agricultural culture. Each of our wines speaks its own language.
They tell us about the earth, the sky, the rain and the hands take care of them.

Viticulture has a long tradition in our family.
We continue to treat this tradition and the gift that it is with care. With great respect for people, animals and the plants.
We use modern technologies for this. Our main goal is to restore and maintain the natural cycles.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1308/13

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