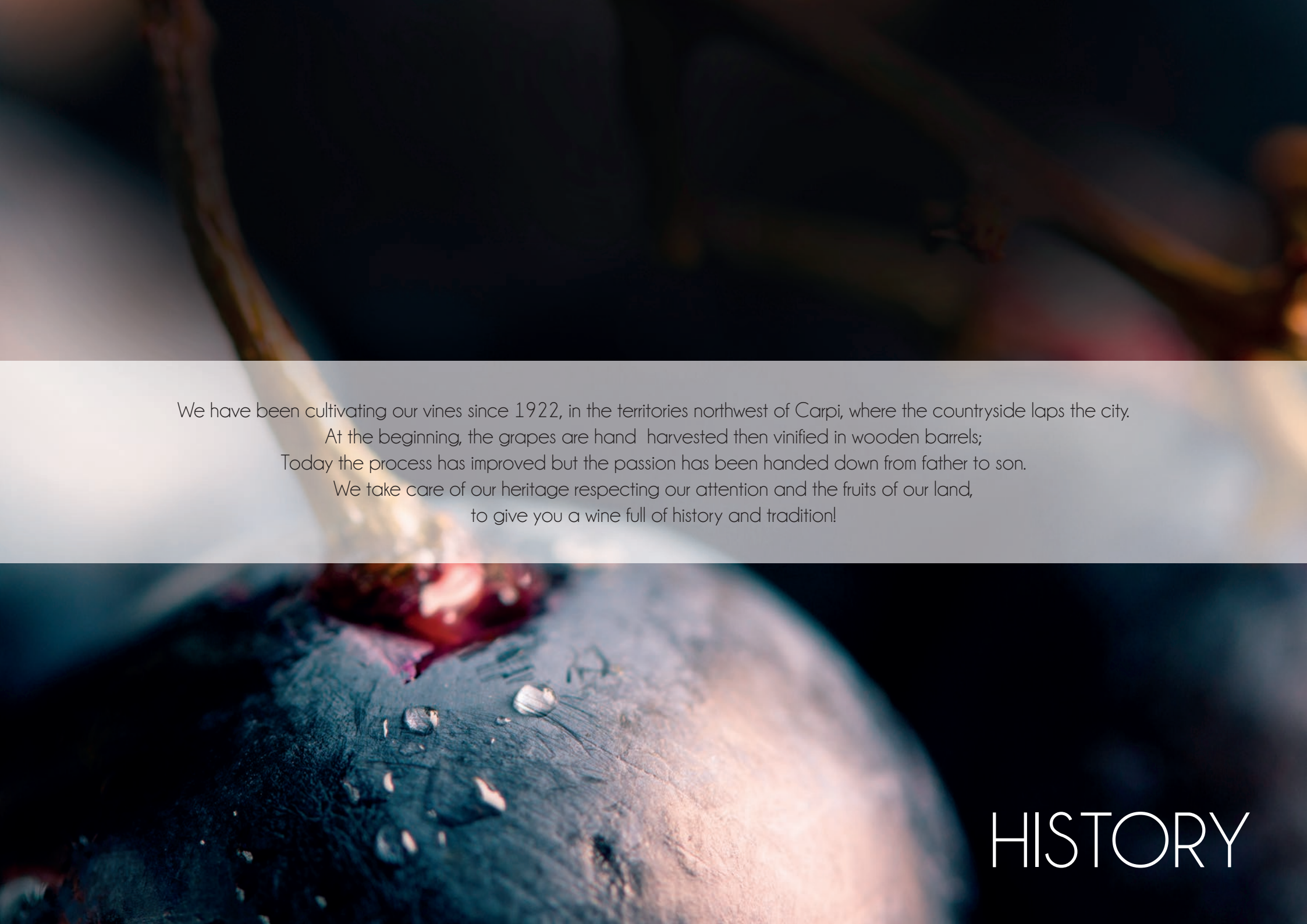





CANTINA BASSOLI
CB



We have been cultivating our vines since 1922, in the territories northwest of Carpi, where the countryside laps the city.
At the beginning, the grapes are hand harvested then vinified in wooden barrels;
Today the process has improved but the passion has been handed down from father to son.
We take care of our heritage respecting our attention and the fruits of our land,
to give you a wine full of history and tradition!

HISTORY

A photograph of a dark wine bottle and a glass of red wine on a rustic wooden table. The bottle is on the left, and the glass is on the right. A cork lies on the table between them. A semi-transparent grey band across the middle of the image contains text.

Our cellar is projected towards the future.

The obsolete machinery has been replaced by innovation and professionalism with new cutting-edge machinery, but without forgetting the lessons learned over time for processing, refining the experience of oenological technicians over the years.

Today we want to suggest, excite, create new traditions, in such a way that the thread that binds us to our ancestors and to our land is never broken.

L'INNOVATION

Ancestrale



CANTINA BASSOLI

linea Ancestrale

Ancestral is a very evocative word, that brings into mind the knowledge that linked to our predecessors, something that has roots long time ago but has an infinite value, without time and without compromise. Ancestral is the fermentative method to produce sparkling wine and spumante, used by our ancestors, when Nature dictated the times of wine, before the arrival of modern technologies. It is not surprising that, despite, or perhaps thanks to its popular and simple origins, it has become fashionable and highly sought after by enophile enthusiasts, in search of everything that has an authentic, unique and natural flavour.



Ancestrale di Sorbara

Denomination: Lambrusco of Sorbara DOP "ANCESTRALE"

Tipology: sparkling red wine.

Vinification: white must vinified flower, crushing soft, alcoholic fermentation, natural refermentation in bottle on indigenous yeasts. Aging in the bottle. Unique 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 lambrusco bianco

Denomination: Lambrusco bianco dell'Emilia "ANCESTRALE"

Tipology: sparkling white wine

Vinification: white must vinified flower, crushing soft, alcoholic fermentation, natural refermentation in bottle on indigenous yeasts. Aging in the bottle. Unique 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 yelloish 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.



Linea Martinotti



The martinotti line is a tribute to the famous oenologist who invented the closed cuve method, which is the most used method to produce high quality Lambrusco, that was approved to pay the homage to this great italian enology figure to the best Lambrusco wines that gives the foot print of typical Emilian, in particular and respect of the city of Carpi and for that to give an elegant, refined touch and the same time a joyful with determination.

Il Balista



Denomination: Lambrusco Modena DOC "BALISTA"

Tipology: sparkling red wine.

Vinification: traditional pressing with 48 hours maceration at 15 C°. Fermentation at low temperature with selected yeasts. Refermentation (frothing), in "cuve close".

Grapes: Lambrusco Salamino S. Croce - Lambrusco of Sorbara.

Plant system: cordone speronato.

Soil: clay and sandy.

Colour: intense ruby red, with high and persistent foam coral color.

Aroma: notes of ripe red fruit, followed by nuances slightly herbaceous, linear and pleasant bouquet.

Taste: pleasantly sapid, fresh and balanced.

Excellent for aperitifs with cold cuts, cured meats, cheeses or pasta. Ideal for seconds like roasts and grilled meats!

Alcoholic graduation: 11% VOL.

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l.

Sugary residue: 11 g / l

Total acidity: 7,5 g / l

Il Ciacaron



Denomination: Lambrusco Grasperossa of Castelvetro DOP

"CIACARON"

Tipology: sparkling red wine DOP.

Vinification: soft pressing of the grapes.

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

Grapes: Lambrusco Grasperossa of Castelvetro.

Plant system: cordone speronato.

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

Il Fenomen



Denomination: Pignoletto Doc "FENOMEN"

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: Pignoletto.

Plant system: cordone speronato.

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: 8 g / l

Total acidity: 5,9 g / l

Il Manfreina



Denomination: Lambrusco of Sorbara DOP "MANFREINA"

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: cordone speronato.

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°

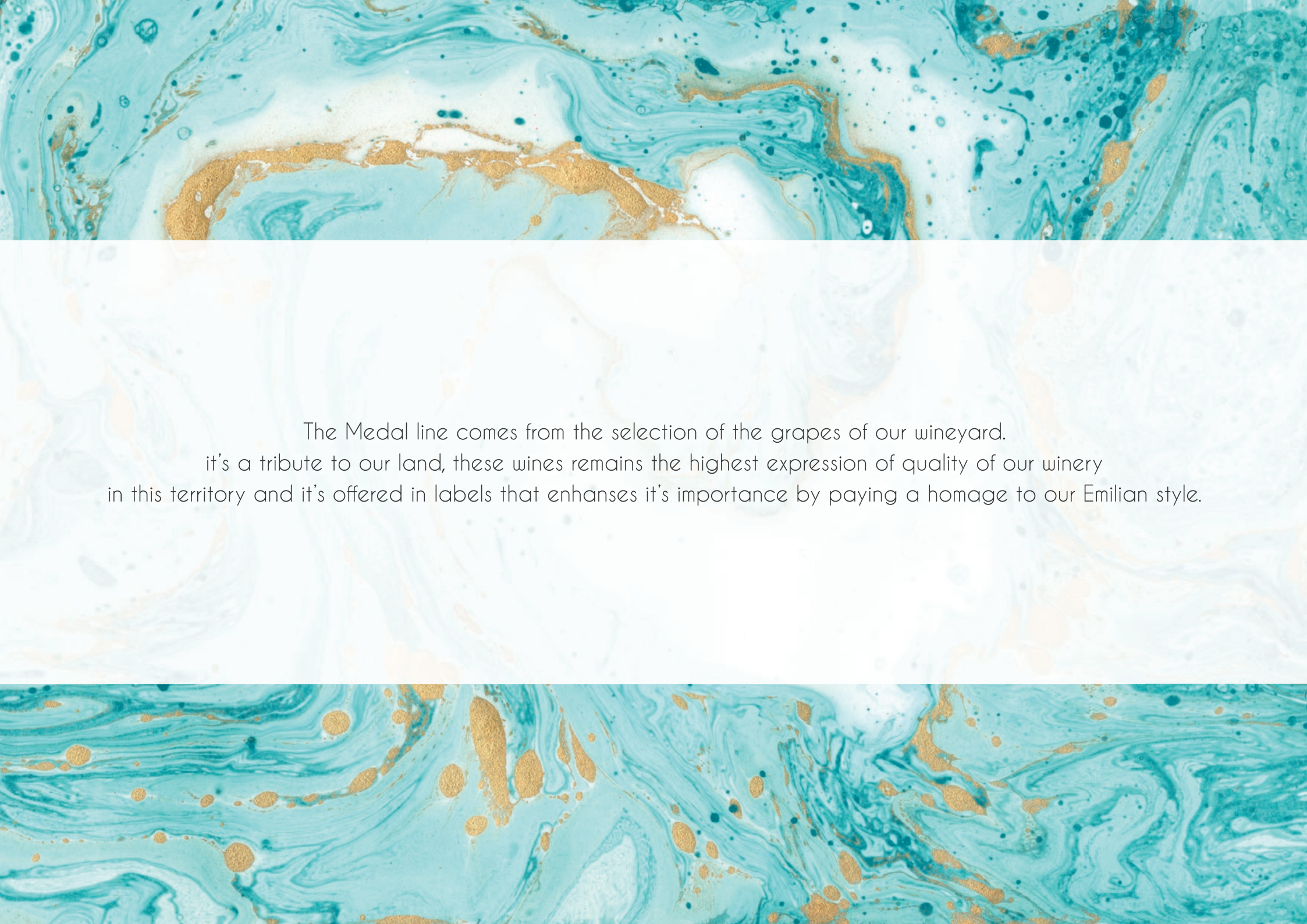
Bottle: 0,75 l / 1,5 l

Sugary residue: 12 g / l

Total acidity: 8 g / l



LINEA MEDAL



The Medal line comes from the selection of the grapes of our winery.
it's a tribute to our land, these wines remains the highest expression of quality of our winery
in this territory and it's offered in labels that enhanses it's importance by paying a homage to our Emilian style.

Medal Gold



Denomination: Lambrusco of Modena DOC "GOLD"

Tipology: sparkling red wine.

Vinification: Controlled temperature maceration, cleaning of the must before fermentation, addition of yeasts and pre-bottled foaming.

Grapes: Lambrusco Salamino of Santa Croce - Lambrusco of Sorbara

Plant system: cordone speronato.

Soil: clay and silt.

Colour: intense ruby red.

Aroma: strong notes of red fruit, strawberries, raspberries and cherries.

Taste: dry, very fruity, round; delicate tannins accompanied by a pleasant acidity.

Perfect with Salami of various kinds, cappelletti in broth, lasagna, pumpkin tortelli!

Alcoholic graduatoin: 11% VOL.

Serving temperature: serve at 10/12 C°

Bottle: 0,75 l.

Sugary residue: 10 g / l

Total acidity: 7,5 g / l

Medal Platinum



Denomination: Lambrusco Grasparossa di Castelvetro
DOP "PLATINUM"

Tipology: sparkling red wine.

Vinification: controlled temperature maceration, cleaning of must before fermentation, addition of yeasts and pre-bottled foaming.

Grapes: Lambrusco Grasparossa of Castelvetro.

Plant system: cordone speronato.

Soil: clay and silt.

Colour: intense purple with violet hues,
evanescent and compact foam.

Aroma: notes of ripe red fruit with hints of black currant.

Taste: full-bodied, round with pomegranate and orange veils.

*Excellent with egg pasta, tasty meats and dishes
made with polenta!*

Alcoholic graduatoin: 11% VOL.

Serving temperature: serve at 10/12 C°

Bottle: 0,75 l.

Sugary residue: 14 g / l

Total acidity: 8 g / l



Medal Ambra

Denomination: Lambrusco di Sorbara DOP "AMBRA".

Tipology: sparkling rosé wine.

Vinification: short maceration in soft press and fermentation at controlled temperature with the help of selected yeasts.

Grapes: Lambrusco di Sorbara.

Plant system: cordone speronato.

Soil: clay and silt.

Colour: cherry pink and white and compact foam.

Aroma: hints of cherry and raspberry.

Taste: dry, pleasant acidity that gives it a fresh and harmonious touch.

Appetizers like croutons, bruschetta, excellent with white meat and raw fish!

Alcoholic graduation: 11% VOL.

Serving temperature: servire a 8/10 C°

Bottle: 0,75 l.

Sugary residue: 9 g / l

Total acidity: 6,50 g / l

Medal Perla



Denomination: Pignoletto DOC "PERLA"

Tipology: Sparkling White Wine.

Vinification: soft pressing and fermentation at a controlled temperature of 16 ° C. Refermentation in autoclave at 15/16 C ° through the use of highly selected yeast strains.

Grapes: Pignoletto.

Plant system: cordone speronato.

Soil: clay and silt.

Colour: straw yellow with green streaks.

Aroma: refined symphony of white fruit and vanilla with a slight hint of jasmine and basil.

Taste: fresh with a touch of citrus and almond.

A wine for all meals, perfect for aperitifs and fish dishes!

Alcoholic graduation: 11% VOL.

Serving temperature: servire a 8/10 C°

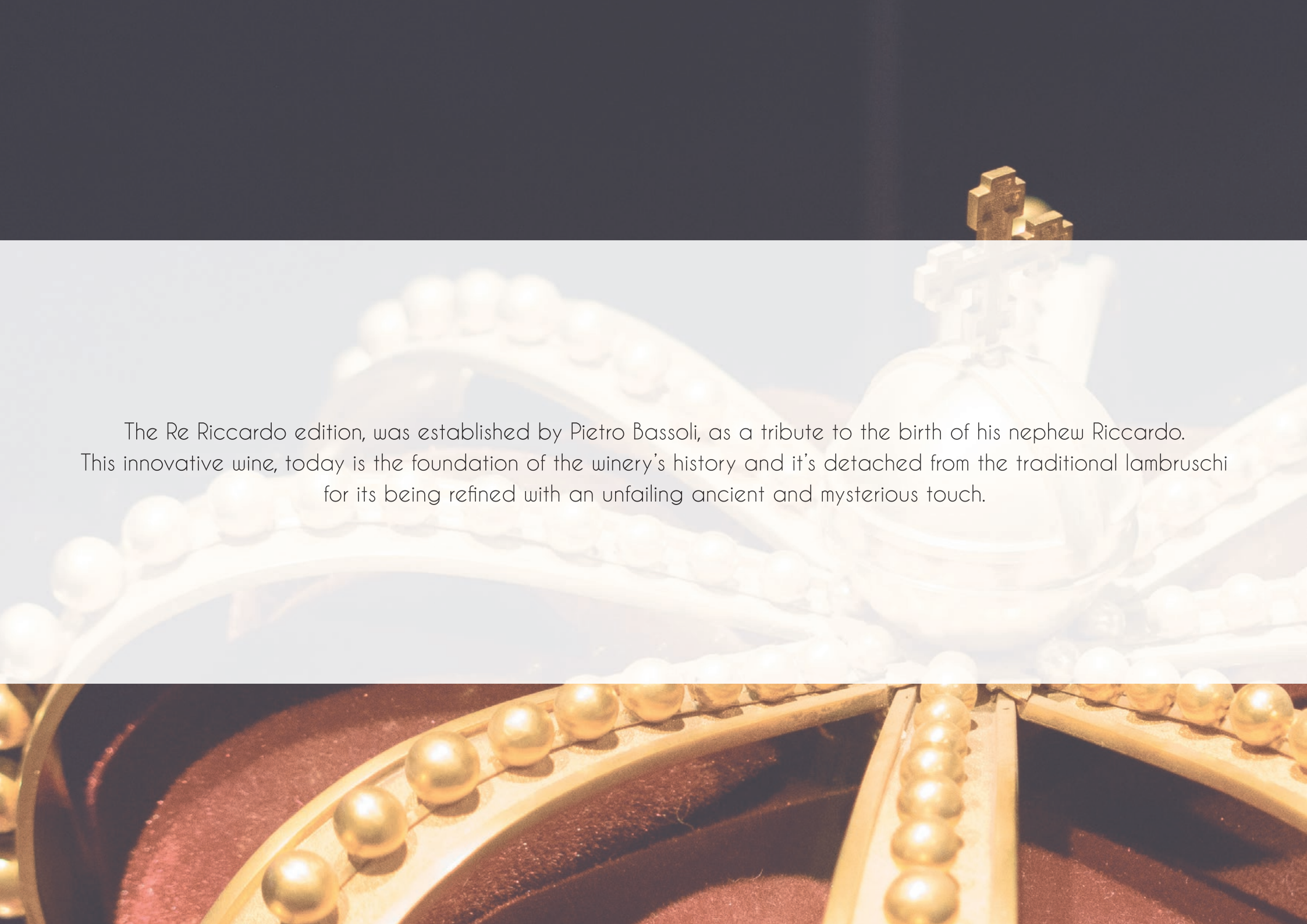
Bottle: 0,75 l.

Sugary residue: 11 g / l

Total acidity: 6,2 g / l



LINEA RE RICCARDO



The Re Riccardo edition, was established by Pietro Bassoli, as a tribute to the birth of his nephew Riccardo. This innovative wine, today is the foundation of the winery's history and it's detached from the traditional lambruschi for its being refined with an unfailing ancient and mysterious touch.

Re Riccardo - Platinum



Denomination: Lambrusco dell'Emilia I.G.T. "PLATINUM"

Tipology: sparkling red wine.

Vinification: temperature controlled maceration draining of must and refrigeration. Slow fermentation in "cuve close".

Grapes: Lambrusco Salamino of S. Croce, Grasparossa of Castelvetro.

Plant system: cordone speronato.

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: 18 g / l

Total acidity: 7 g / l

Re Riccardo - Gold



Denomination: Lambrusco dell'Emilia I.G.T.

Tipology: sparkling red wine.

Vinification: traditional pressing with 48 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: cordone speronato.

Soil: clay and silt.

Colour: intense red with high and persistent foam.

Aroma: sweet and fresh notes of red fruits such as 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: servire at 12/14 C°

Bottle: 0,75 l.

Sugary residue: 12 g / l

Total acidity: 6 g / l

Re Riccardo - Perla



Denomination: white of the Emilia IGT.

Tipology: sparkling white wine.

Vinification: Soft pressing of the grapes.

Fermentation at controlled temperature and addition selected yeasts. Second fermentation in "cuve close".

Grapes: Trebbiano and Pignoletto.

Plant system: cordone speronato.

Soil: clay and silt.

Colour: straw yellow with greenish reflections.

Aroma: notes of white peach, Golden apple, with light hints of exotic fruit.

Taste: silky and intense with non-cloying acidity.

Excellent with roasts, game and egg pasta!

Alcoholic graduation: 11% VOL.

Serving temperature: serve at 8/10 C°

Bottle: 0,75 l.

Sugary residue: 7,5 g / l

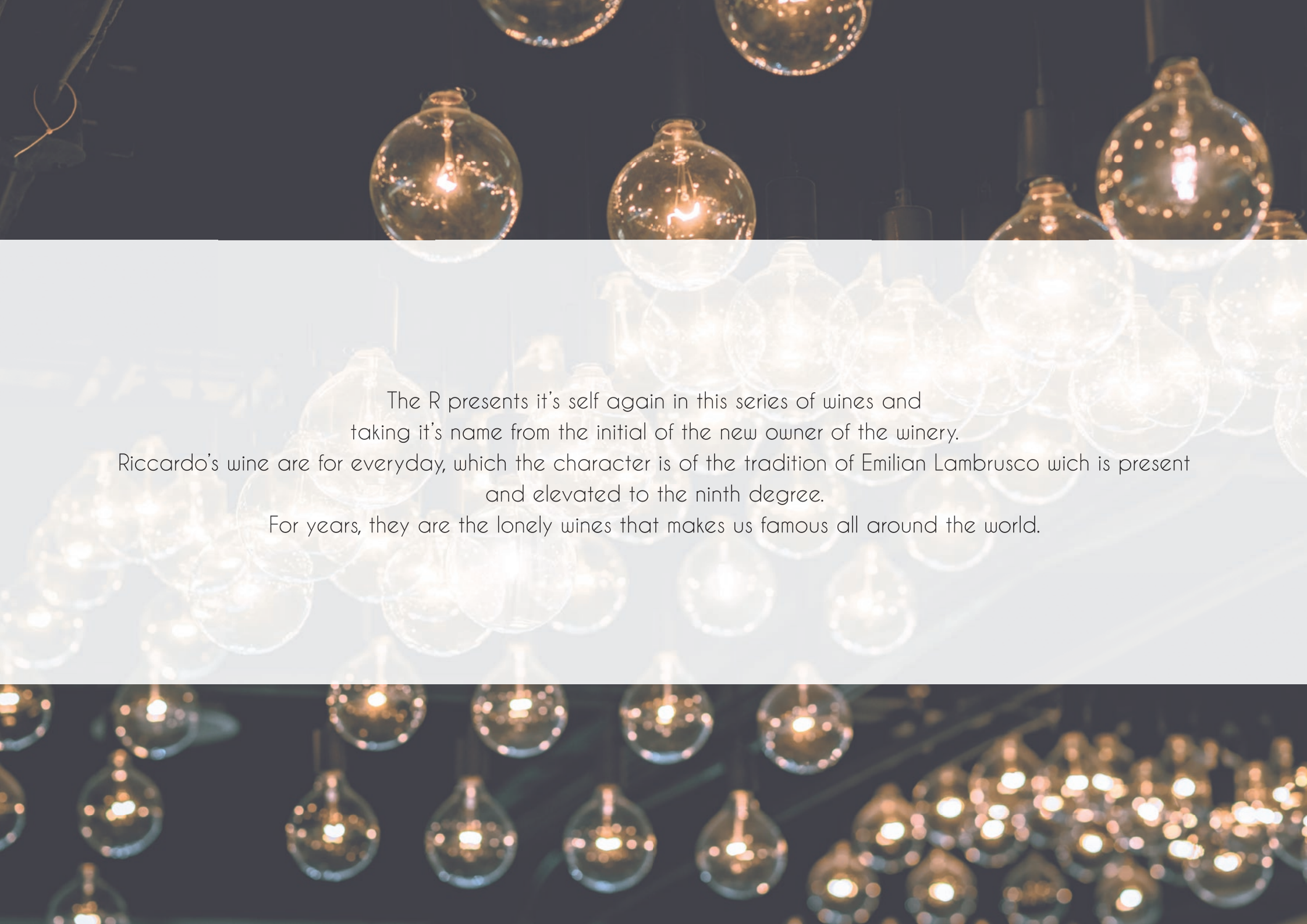
Total acidity: 6,5 g / l

Rich and luxurious...





LINEA R



The R presents it's self again in this series of wines and taking it's name from the initial of the new owner of the winery.

Riccardo's wine are for everyday, which the character is of the tradition of Emilian Lambrusco wich is present and elevated to the ninth degree.

For years, they are the lonely wines that makes us famous all around the world.



R Royal

Denomination: Lambrusco di Modena DOC.

Tipology: sparkling red wine.

Vinification: soft pressing of the grapes to avoid extracting tannins unpleasant, addition of selected yeasts before fermentation and final sparkle.

Grapes: Lambrusco Salamino of S. Croce - Lambrusco of Sorbara.

Soil: clay and silt.

Plant system: cordone speronato.

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.

Sugary residue: 11 g / l

Total acidity: 6 g / l

R Romantic



Denomination: Lambrusco dell'emilia IGT.

Tipology: sparkling sweet red wine.

Vinification: late harvest at the end of September, soft pressing, clean the musts, adding selected yeasts before fermentation, fermentation at controlled temperature.

Grapes: Lambrusco Salamino of S. Croce , Lambrusco Maestri and Lambrusco Grasparossa of Castelvetro.

Soil: clay and silt.

Plant system: cordone speronato.

Colour: bright purple with lively pink foam.

Aroma: notes of blackberries, slightly winy, very floral.

Taste: round, full-bodied, it is perceived caramelized fruit and orange flowers.

We recommend with meat dishes, excellent with lasagna!

Gradazione: 8% VOL

Temperatura di servizio: serve at 8/10 C°

Formato: 0,75 l.

Sugary residue: 42 g / l

Total acidity: 7,5 g / l

R Rose'



Denomination: Lambrusco dell'Emilia IGT.

Tipology: sparkling sweet red wine.

Vinification: late harvest at the end of September, soft pressing of the grapes to avoid extracting unpleasant tannins, then addition of selected yeasts before fermentation.

Grapes: Lambrusco di Sorbara.

Soil: clay and silt.

Plant system: cordone speronato.

Colour: bright purple with lively pink foam.

Aroma: notes of blackberries, slightly winy, very floral.

Taste: round, full-bodied, it is perceived caramelized fruit and orange flowers.

It is recommended with typical dishes of the Modena cuisine, such as tortelli old Modena and dishes made with balsamic vinegar!

Alcohol graduation: 11% VOL.

Serving temperature: serve at 8/10 C°

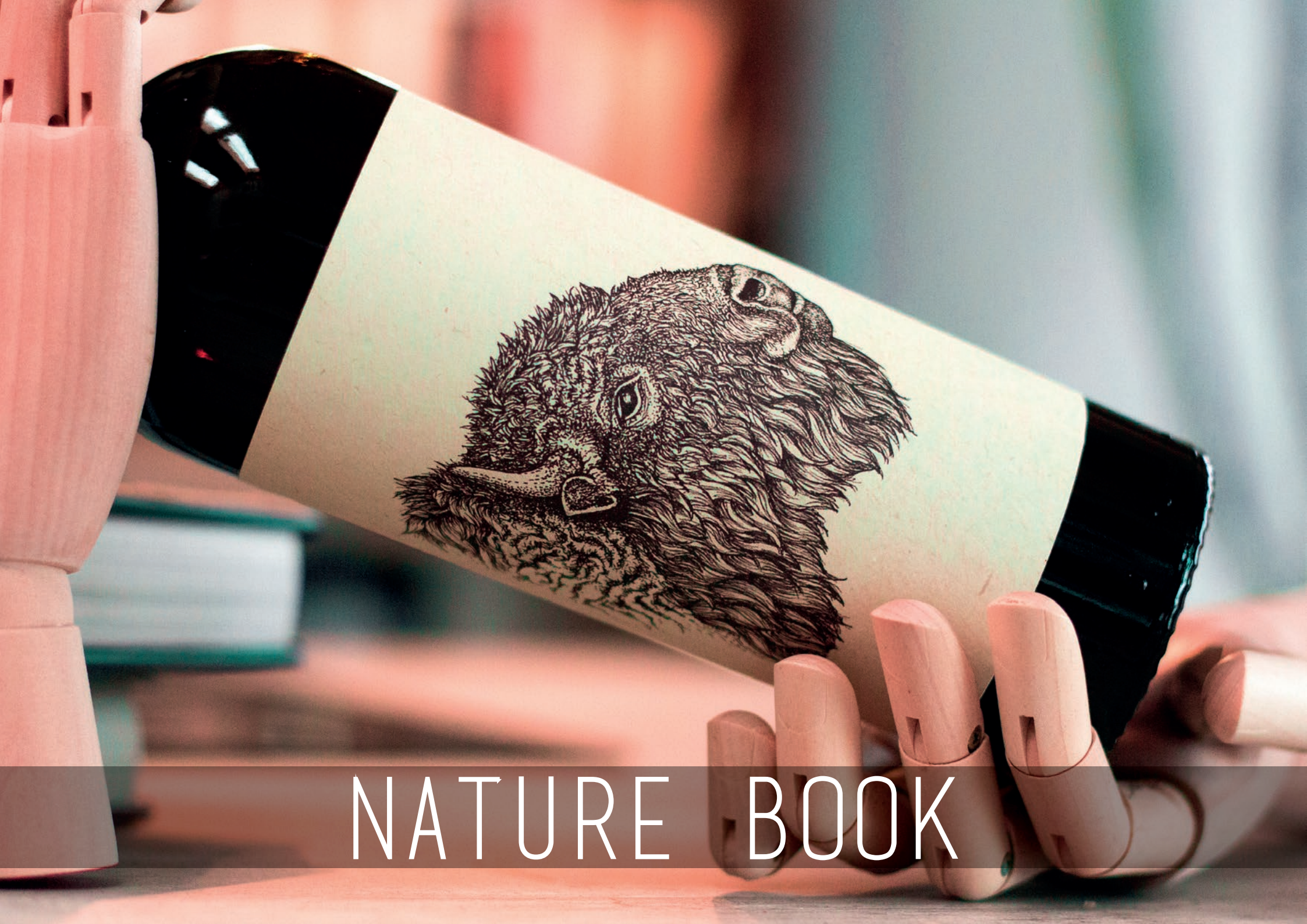
Bottle: 0,75 l.

Sugary residue: 12,5 g / l

Total acidity: 8 g / l



*light,
carefree...*



NATURE BOOK



These wines are carefully produced from selected grapes from Emilia Romagna hills area.

These are wines that express the maximum character of our sincere rural region.

They look good and never cloying. Animals are representing the naturalness of these wines and at the same time they express characteristics of the wines.

Strength and robust is the first determination of the pulling of the plow,

second is the elegance flying butterflies

and third is being sinuously balanced curves of a seahorse.



IL BOVE



Denomination: Barbera dell'Emilia IGT

Tipology: still red wine.

Vinification: 10 days of maceration, fermentation at a controlled temperature of 16-18 ° C, aging in steel barrels for six months.

Grapes: Barbera.

Plant system: cordone speronato.

Soil: calcareous clay.

Colour: intense ruby red with violet hues.

Aroma: hints of cherries with nuances of pomegranate and cinnamon.

Taste: round, dry and lightly vinous.

Great for delicate meats and salami-based aperitifs!

Alcoholic graduation: 12,5% VOL

Serving temperature: serve at 16 -18 C°

Format: 0,75 l

IL PAPILIO



Denomination: Sangiovese Rubicone IGT.

Tipology: red still wine.

Vinification: after a soft pressing and a maceration of 10 days at 23 ° C, this wine slowly finishes its fermentation at 18 ° C, to keep all its fragrance and its fruity notes.

Grapes: Sangiovese rubicone.

Plant system: cordone speronato.

Soil: clay.

Colour: clear red with purple sumings.

Aroma: deep hints of Tabasco and tobacco leaves.

Taste: It is long, elegant, with marked hints of vanilla and toasted bread.

Excellent with spicy meats, braised pork and fresh pasta!

Alcoholic graduation: 12,5% VOL.

Serving temperature: serve at 16 -18 C°

Format: 0,75 l

IL MARE EQUUS



Denomination: Pinot Grigio dell'Emilia IGT.

Tipology: still white wine.

Vinification: soft pressing of the grapes, cleaning the must first fermentation and addition of selected yeasts, aging in steel barrels for 6 months.

Grapes: Pinot grigio dell'Emilia.

Plant system: cordone speronato.

Soil: calcareous clay.

Colour: yellow hay with golden shades

Aroma: delicate hints of melon, peach and orange blossom.

Taste: immediately a light note of jasmine in the finish the bergamot wraps around the palate.

Excellent with fish dishes in all its forms; also recommended with spicy dishes!


Alcoholic graduation: 12% VOL.

Serving temperature: serve at 8/10 C°

Format: 0,75 l



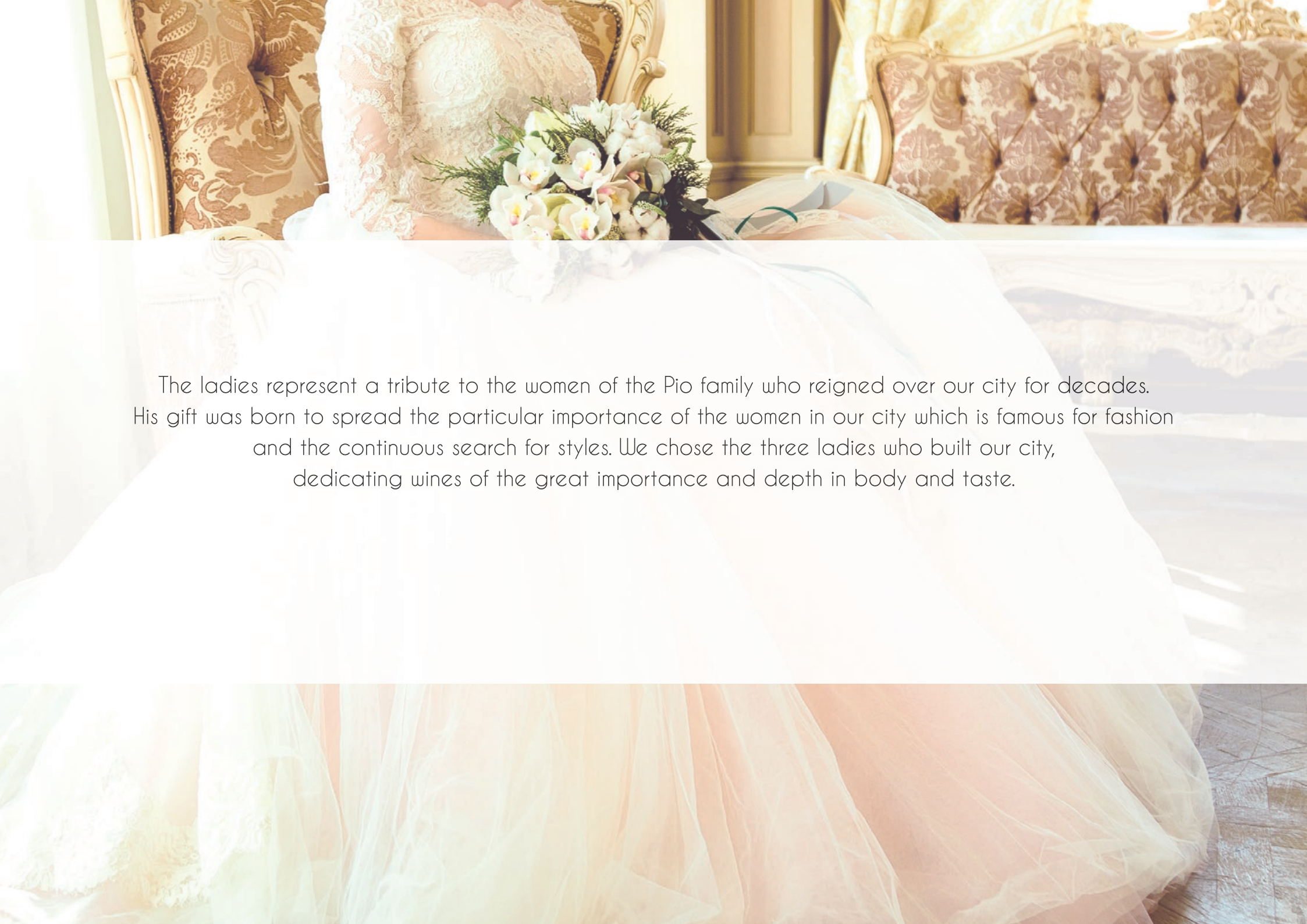
Care in design...





BASSOLI
Fiandrina De Bochi

linea le dame



The ladies represent a tribute to the women of the Pio family who reigned over our city for decades. His gift was born to spread the particular importance of the women in our city which is famous for fashion and the continuous search for styles. We chose the three ladies who built our city, dedicating wines of the great importance and depth in body and taste.

Dama F. De Bocchi



Denomination: red wine "DE BOCCHI"

Tipology: red still wine.

Vinification: harvesting last until end of september, maceration about ten days, fermentation at controlled temperature of 18/20 C °, refinement in steel barrels for six months.

Grapes: Nero D'avola and Merlot.

Plant system: cordone speronato.

Soil: clay.

Colour: dark red with garnet reflection.

Aroma: woody notes with a slight fragrance of cooked plum and vanilla.

Taste: harmonious, warm, spicy non-aggressive tannins.

We recommend with roasts, aged cheeses and risottos!

Alcoholic graduation: 14% VOL

Serving temperature: Serve at 16/18 C °

Bottle: 0,75 l.

Dama B. Casati



Denomination: white wine "CASATI"

Tipology: white still wine.

Vinification: soft pressing of the grapes to avoid extracting tanins unpleasant, addition of selected yeasts before fermentation and final aging in steel barrels for six months.

Grapes: Trebbiano, Charnonnay.

Plant system: cordone speronato.

Soil: clay.

Colour: straw yelloish.

Aroma: hints of pear and golden apple.

Taste: it appears dry, sapid in the final persists a note of ripe fruit.

We recommend delicate dishes based on fish, white meats or with vegetables soup!

Alcoholic graduation: 14% VOL.

Serving temperature: serve at 16/18 C°

Bottle: 0,75 l.

Dama C. Orsini



Denomination: red wine "ORSINI"

Tipology: red still wine.

Vinification: harvesting last until end of september, maceration about ten days, fermentation at controlled temperature of 18/20 C °, refinement in steel barrels for six months.

Grapes: Sangiovese and Merlot

Plant system: cordone speronato.

Soil: clay.

Colour: wooden red in violet reflection.

Aroma: wine notes fragrance of violet and blackberries.

Taste: dry, round, slightly tannic with an aftertaste pleasantly bitterish.

We recommend with game, roasts and steamed meats!

Alcoholic graduation: 13,5% VOL.

Serving temperature: servire a 16/18 C°

Bottle: 0,75 l.



Elegant and natural...

Via Canalvecchio 8/C 41012 Carpi (MO)
P.IVA 03679070361
Tel: +39 059660192 www.cantinabassoli.it



CANTINA BASSOLI
CB



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