



Cantina Formigine Pedemontana



ROSSO FOSCO **Lambrusco Grasperossa di Castelvetro** **DOC sweet**

PRODUCTION AREA: hills and foothills area of the southern parts of Modena province.

VINES: 100% Lambrusco Grasperossa di Castelvetro.

VINIFICATION: soft-pressing, maceration and cold fermentation.

STORAGE: refrigerated stainless steel silos.

SECOND FERMENTATION: autoclaving (Charmat process) temperature controlled.

BOTTLING: isobaric bottling, after sterile filtration at ambient temperature.

LONGEVITY: to be consumed preferably within 15 months after grape harvest in order to maintain its freshness. High temperature storage speeds up its ageing.

ALCOHOLIC CONTENT: 8,0%. Shows a sugar residue of around 50 g per liter.

PRODUCTIVITY: around 110 Hl/hectare.

RELEASE DATE: november/december.

NR. OF BOTTLES PRODUCED: 50.000.

PACKAGING: bottle Champagnotta Emiliana green sparkling wine cork, 750 ml; boxes of 6 bottles.

ORGANOLEPTIC FEATURES

COLOUR: intense ruby red with purple nuances.

FRAGRANCE: intense fruity, ripe berries.

TASTE: dense and persistent. Shows a pleasant balance in its body. Sparkling sweet. Fruity taste fresh and harmonious.

SERVING TEMPERATURE: 13-15°C.

ADVICE: typical end-lunch wine, often appreciated by lovers also with roasted meats and tasty main courses.

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