

da agricoltura **BIO** biologica

LAMBRUSCO
GRASPAROSSA

DENOMINAZIONE DI ORIGINE CONTROLLATA



“FONDO BELVERDE” LAMBRUSCO BIOLOGICO DOC

Appellation:	Lambrusco Grasparossa di Castelvetro DOC Obtained from Organic Grapes
Region:	Emilia Romagna
Producer:	<p>CHIARLI 1860 is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860.</p> <p>Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.</p>
Characteristics:	Ruby red colour. Enhanced scent of fresh red fruits, typical of Grasparossa grapes. Delicate and aromatic taste with a bright violet froth.
Alcohol content:	11% vol.
Grape Variety:	Lambrusco Grasparossa di Castelvetro
Vinification:	Traditional pressing practice followed by a 36-hours cold maceration. Fermentation in “cuve close” at 18°-20°C.
Accompaniments:	Pasta dishes, cured meats and mature cheeses.
Serving Temperature:	Room Temperature (16°-18° C.)
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