



LAMBRUSCO GRASPAROSSA D.O.C. AMABILE

Appellation:	Lambrusco Grasperossa di Castelvetro DOC
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:	Semi-sweet wine with an intensely red colour, vinous, with a fruity bouquet. Lively and fading froth of a strong rosé colour..
Alcohol content:	8% vol.
Grape Variety:	Lambrusco Grasperossa di Castelvetro
Vinification:	Traditional pressing with a 36-hour long maceration. The fermentation is done at 18°-20° C. Second fermentation ('Pris de Mousse') in "cuves closes".
Serving Temperature:	Cool (10° - 12° C).
Accompaniments:	Traditional cuisine from Emilia and puddings in general.
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