



“FONDO BELVERDE” LAMBRUSCO BIOLOGICO DOC

Appellation:	Lambrusco Grasparossa di Castelvetro DOC Obtained from Organic Grapes
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of typical wines from Emilia-Romagna. The Company was founded in 1860. <i>'Cleto Chiarli Tenute Agricole'</i> produces quality wines obtained from a selection of the best grapes, which are harvested from over 100 hectares (247 acres) of vineyards owned by Chiarli and from the most typical areas for the production of DOC wines in Emilia-Romagna.
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.)
Distributed by:	CHIARLI 1860 - Tel.059.3163311 Fax 059.310868 Email: export@chiarli.it