



Cantina Formigine Pedemontana



FOR.MO.SA LAMBRUSCO Lambrusco Grasperossa di Castelvetro DOC dry

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

VINES: 100% Lambrusco Grasperossa di Castelvetro. Obtained from our best selected Grasperossa grapes, manual harvest.

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: 11,0%. Shows a sugar residue of around 10 g per liter.

PRODUCTIVITY: around 110 Hl/hectare.

RELEASE DATE: november/december.

NR. OF BOTTLES PRODUCED: 18.000

PACKAGING: Collio heavy bottle 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, sparkling dry. Shows a pleasant balance in its body. Fruity taste fresh and harmonious.

SERVING TEMPERATURE: 10-12 °C.

ADVICE: suitable for main courses, pasta, roasted meats and cheeses.

CANTINA FORMIGINE PEDEMONTANA S.a.c.

Via Radici in Piano, 228 - 41043 Corlo di Formigine (MO)

Acc. Off.: +39 059 558122 Sales Off.: +39 059 5750449 Fax: +39 059 552576

E-mail: info@lambruscodoc.it - www.lambruscodoc.it