

FONDO BELVERDE

“FONDO BELVERDE” Lambrusco Biologico DOC

Varietal: Lambrusco Grasparossa di Castelvetro.
Obtained from Organic Grapes.

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.

Tot. Acidity: 6,8 g/l

Residual sugar: 15 g/l

Vinification: Traditional pressing
practice followed by a 36-hours cold
maceration. Fermentation in “cuvée
close” at 18°-20°C.

Food: Pasta dishes, cured meats and
mature cheeses.

Temperature: Room Temperature
(16°-18° C.)

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