



Cantina Formigine Pedemontana

ROSSO FOSCO SWEET

Lambrusco Grasparossa di Castelvetro DOP sweet

VINES:

100% Lambrusco
Grasparossa.

ALCOHOLIC CONTENT:

8,0%

SUGAR RESIDUE:

50 g/liter

PRODUCTION AREA:

hills and foothills area of the
southern parts of Modena
province.

VINIFICATION:

soft-pressing, maceration and
cold fermentation.

SECOND FERMENTATION:

autoclaving (Charmat process)
temperature controlled.

BOTTLING:

isobaric bottling, after sterile
filtration at ambient
temperature.

COLOUR:

intense ruby red with
purple nuances.

FRAGRANCE:

intense fruity, ripe
berries.

TASTE:

dense and persistent.
Shows a pleasant balance
in its body. Sparkling
sweet. Fruity taste fresh
and harmonious.

SERVING TEMPERATURE:

10-12°C.

ADVICE:

typical end-lunch wine,
often appreciated by
lovers also with roasted
meats and tasty main
courses.

