



FARMING

Certified Organic

VARIETALS

Lambrusco, Lambrusco Sorbara

FEATURES

Crown cap

ABV

11%

AVAILABLE SIZES (L)

0.750



FUSO

Frizzante Emilia 'SPUMA' NV

ITALY, EMILIA-ROMAGNA, EMILIA-ROMAGNA



WINERY OVERVIEW

If any country can teach us about life's small pleasures – such as enjoying a delicious and characterful daily drinker – it's Italy!

FUSO's our project to search for and bottle natural wines from farmers we know here in Italy. We work with them choosing specific vineyards and are present for fermentation, élevage, sample tasting, and eventual bottling. A part of our team lives full-time in Italy, so we're in a unique position to be close to the production side.

These are great introductions to natural wines, and you'll find them chilling in our fridges at home.

A couple more details of what FUSO is all about: • Terroir wines where grape variety and soil are the stars. • Made by farmers (not tank-farms). • Certified Organic (or practicing organic wineries in conversion). • Native yeasts fermentations. • Unfiltered or lightly filtered. • Low sulphur (45 mg/l or less of added SO₂). • Delicious with alcohol levels between 12% – 13%. *Part of the [PortoVino](#) portfolio*

VINEYARD

5 and 15 years old vines that undergo Doppia Cortina training. 7 ha. in Raverina, Modena with the altitude of 110 m / 360 ft.

TERROIR

Sand and limestone

VINIFICATION

Spontaneous for 15 days without temperature control in stainless steel tanks. The second fermentation happens in the bottle in the spring and it takes place within 30 to 60 days and adding must from the same vintage.

Sulphur: 10 mg/L

