

CLETO CHIARLI

“PREMIUM”

Varietal: 100% Lambrusco di Sorbara DOP

Obtained by the grapes of a single vineyard of 15 hectares of the Cleto Chiarli Estate located in the fertile soils, north of the Modena Province.

Vintage:

Characteristics: Elegant and dry taste, showing a pleasant acidity, fine and persistent perlage, bright and clear rosé colour.

Beautifully fresh, fruity and intense on the nose and on the palate.

Alcohol content: 11% vol.

Tot. Acidity: 8,5 g/l

Residual sugar: 8 g/l

Vinification: Grapes manually harvested and rigorously selected. Soft pressing with light maceration for 24 hours at 10° - 12° C.

Slow “prise de mousse” in “cuve close” at low temperature.

Food: Starters, shellfish and spicy dishes.

Temperature: Serve chilled.

CHIARLI

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