



“Pruno Nero”

Appellation:	Lambrusco Grasperossa Castelvetro DOC
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of typical wines from Emilia-Romagna. The Company was founded in 1860. ‘Cleto Chiarli Tenute Agricole’ produces quality wines obtained from a selection of the best grapes, which are harvested from over 100 hectares (247 acres) of vineyards owned by Chiarli and from the most typical areas for the production of DOC wines in Emilia-Romagna.
Characteristics:	Intense red colour, solid structure, abundant froth, marked fruity fragrance which reminds of fresh grapes, smooth taste, strong body, vinous.
Alcohol content:	10% vol.
Grape Variety:	Lambrusco Grasperossa di Castelvetro
Vinification:	Soft pressing with maceration at 10°-12° C. Natural fermentation on a settled must with added yeasts. Long second fermentation (‘Pris de Mousse’) in ‘cuve close’.
Serving Temperature:	Cellar Temperature (14°-16° C.)
Accompaniments:	Roasts, game and traditional cuisine from the Po Valley.
Distributed by:	CLETO CHIARLI & CO - Tel.059.3163311 Fax 059.310868 Email: export@chiarli.it