



## LAMBRUSCO ROSSO IGT AMABILE

Denomination:	Lambrusco dell'Emilia IGT
Region:	Emilia Romagna - Italy
Vintage:	NV
Producer:	CHIARLI was founded in 1860; today it is the most prestigious and most traditional Lambrusco private owned producer. The Company offer several brands; all wines are made with the same attention and care which start from the selection of the grapes in the vineyards and continue during the several steps of the vinification followed by the final slow and natural charmat method which make the wine sparkling.
Tasting notes:	Ruby red colour with a nice and inviting rosé froth. With a pleasant and youthful acidity, the taste is clean and smooth with a nice sweet and fruity nose.
Alcohol:	7,5% vol.
Sugar residual:	50 g/l
Grapes:	Lambrusco grapes varieties from Emilia.
Vinification:	Traditional pressing of the grapes followed by maceration at low temperature for 36 hours. Slow "pris de mousse" in "cuves closes".
Food:	Ideal with pizza, pasta and soft cheese or just on its own.
Temperature:	To be served chilled (10° - 12° C).
Distribution:	CHIARLI - Tel.059.3163311 Fax 059.310868 Email: <a href="mailto:export@chiarli.it">export@chiarli.it</a>