

CLETO CHIARLI

“BLANC DES BLANCS” Sparkling Brut

Varietal: Chardonnay and Grechetto Gentile vines selected from the best plots coming from Cleto Chiarli Estates. These are cultivated on the hills between Modena and Bologna at an altitude between 100 and 250 meters above sea level, in optimum conditions to produce a white wine with a delicate nose and good structure.

Characteristics: Straw-yellow colour with greenish tinges. To the palate it presents a good acidity with a characteristic slightly aromatic aftertaste. The nose is distinctive with its white-pulp fruit aromas (pear and apple) and light floral notes, which are enhanced by its fine and persistent perlage.

Alcohol content: 12% vol.

Tot. Acidity: 7 g/l

Residual sugar: 9 g/l

Vinification: Pressing and maceration of 20% of the grapes. The other 80% is softly pressed with whole grapes at a controlled temperature. Cold settling (cleaning) of the must and subsequent alcoholic fermentation at a low temperature, with the addition of selected varietal yeasts, in stainless steel vats. Adding of filtered must for the second fermentation in pressurised steel vats (cuve close) at 16-18° C for about 90 days. Isobaric cold bottling of the sparkling wine obtained through the *Method Charmat*.

Food: Perfect as an appetizer alongside nibbles of any kind, white meats and fish.

Temperature: Serve chilled.

CHIARLI

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