



“CENTENARIO” Grasparossa DOC Amabile

Appellation:	Lambrusco Grasparossa di 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:	Semi-sweet wine of an intense red colour, vinous, fruity scent. Lively and fading froth of a marked rosé colour.
Alcohol content:	8% vol.
Grape Variety:	Lambrusco Grasparossa di Castelvetro
Vinification:	Traditional pressing with a 36-hour long maceration. Fermentation at 18°-20° C. Second fermentation (‘Pris de Mousse’) in ‘cuve close’.
Serving Temperature:	Cool (10°-12° C.)
Accompaniments:	Apart from being a good companion for traditional cuisine from Emilia, it is also indicated as an accompaniment to desserts.
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