

CLETO CHIARLI

“FONDATORE”

Varietal: 100% Lambrusco di Sorbara

Vintage:

Characteristics: Clear red in colour with an intense and fruity nose, elegant and dry taste which reminds of a Lambrusco of past times.

This is a wine addressed to consumers who can appreciate the characteristics of the natural fermentation in bottle.

Alcohol content: 11,5% vol.

Tot. Acidity: 8,5 g/l

Residual sugar: 3-6 g/l

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

Final fermentation and “prise de mousse” in the bottle followed by an adequate ageing of 6 months.

Food: Starters and savoury dishes.

Temperature: Serve chilled.

Note: Being fermented in the bottle, the wine presents residual sediments typical of the ancient method of making Lambrusco.

CHIARLI

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