



LAMBRUSCO DI SORBARA D.O.C.

Appellation:	Lambrusco di Sorbara DOC
Region:	Emilia Romagna
Producer:	<p>CHIARLI is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860.</p> <p>Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.</p>
Characteristics:	Dry wine with a nicely light colour and balanced body; pale rosé and very fine froth, thanks its long natural fermentation.
Alcohol content:	10,5% vol.
Grape Variety:	Lambrusco di Sorbara
Vinification:	Light maceration lasting 18 to 24 hours, drawing off and fermentation at a controlled temperature of 16° C. Second fermentation ("Prise de Mousse") in "cuve close".
Serving Temperature:	Cool (10° - 12° C).
Accompaniments:	Pasta, boiled meat and cheese.
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