



## Salamino DOC Secco

Appellation:	Lambrusco Salamino di S. Croce 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:	Intensely red colour, with a lively froth, sparkling and fading; vinous and intense bouquet, with a characteristically fruity scent.
Alcohol content:	10% vol.
Grape Variety:	Lambrusco Salamino S. Croce
Vinification:	Light maceration of 18-24 hours, drawing off and fermentation at a controlled temperature of 17° C. Second fermentation ('Pris de Mousse') in "cuve close".
Serving Temperature:	Cellar's temperature (14° - 16° C).
Accompaniments:	Pasta and dishes with strong flavours.
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