



Salamino DOC Amabile

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:	Deep red colour, smooth and vinous taste, fruity bouquet, fine and plentiful froth.
Alcohol content:	7,5% vol.
Grape Variety:	Lambrusco Salamino S. Croce
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 (12° - 14° C).
Accompaniments:	Ideal for traditional cuisine from Emilia. It is also indicated as an accompaniment to desserts.
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