



“VECCHIA MODENA NERO”

Appellation:	Lambrusco Modena 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:	Intense red colour, markedly fruity bouquet and smooth, velvety taste.
Alcohol content:	10% vol.
Grape Variety:	Lambrusco Salamino
Vinification:	Traditional pressing with a 48-hour long maceration at 10°-12° C. Fermentation at a low temperature with selected yeasts added. Second fermentation ('Pris de Mousse') in 'cuve close'.
Serving Temperature:	Cool (10°-12° C.)
Accompaniments:	Roasts, game and traditional cuisine from Emilia-Romagna.
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