



“IL BALUARDO”

Appellation:	Lambrusco di 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, vinous and fruity scent and dry, pleasantly sapid taste. It is bright and produces a lively and fading froth of a strong rosé colour.
Alcohol content:	10% vol.
Grape Variety:	Lambrusco Grasparossa, Lambrusco Salamino
Vinification:	Traditional pressing with a 36-hour long maceration. Fermentation at 18°-20° C. Refinement in tanks for at least two months. Second fermentation (“Pris de Mousse”) in “cuve close”.
Serving Temperature:	Cellar’s temperature (14°-16° C.)
Accompaniments:	First courses, roasts and mature cheese.
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