



LAMBRUSCO BIANCO IGT AMABILE

Denomination:	Lambrusco dell'Emilia IGT
Region:	Emilia Romagna
Vintage:	NV
Producer:	<p>CHIARLI was founded in 1860; today it is the most prestigious and most traditional Lambrusco private owned producer.</p> <p>The Company offer several brands; all wines are made with the same attention and care which start from the selection of the grapes in the vineyards and continue during the several steps of the vinification followed by the final slow and natural charmat method which make the wine sparkling.</p>
Tasting notes:	Clear white colour with yellow shades; pleasant and delicate nose; smooth mellow and fruity taste.
Alcohol:	7,5 % vol.
Sugar residual:	50 g/l
Grapes:	Lambrusco grapes varieties from Emilia.
Vinification:	White vinification with a soft pressing of the grapes. Cold settling of the must and slow "pris de mousse" in "cuves closes".
Food:	Perfect with light meals and as an aperitif.
Temperature:	To be served chilled (8° – 10° C.)
Distribution:	CHIARLI – Tel.059.3163311 Email: export@chiarli.it