

# CLETO CHIARLI

## “PRUNO NERO” DRY

**Varietal:** Blend of Lambrusco varietals coming from Cleto Chiarli vineyards located in the Modena province.

**Vintage:**

**Characteristics:** Deep and ruby red colour, elegant structure, rich and persistent perlage; intense fruity nose, velvety taste and full round body.

**Alcohol content:** 11% vol.

**Tot. Acidity:** 8 g/l

**Residual sugar:** 20 g/l

**Vinification:** Grapes manually harvested and rigorously selected. Soft pressing with maceration at 10° - 12° C for 84 hours. Careful vinification and fermentation in ‘cuve close’ at low temperature for more than three months.

**Food:** Perfect as aperitif, with pasta, game, BBQ, ideal with mature cheeses.

**Temperature:** Serve chilled.

CHIARLI

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