



PRUNO NERO – DRY

Appellation:	Lambrusco di Modena D.O.C. Spumante Dry
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of typical wines from Emilia-Romagna. The Company was founded in 1860. 'Cleto Chiarli Tenute Agricole' produces quality wines obtained from a selection of the best grapes, which are harvested from over 100 hectares (247 acres) of vineyards owned by Chiarli and from the most typical areas for the production of DOC wines in Emilia-Romagna.
Characteristics:	Intense red colour, strong structure, abundant froth, marked fruity scent, smooth and velvety taste.
Alcohol content:	11% vol.
Grape Variety:	Grasparossa and Salamino
Vinification:	Traditional pressing with a 48-hour long maceration at 15° C. Fermentation at a low temperature with selected yeasts. Second fermentation ('Pris de Mousse') in 'cuve close'.
Serving Temperature:	Cool (10°-12° C.)
Accompaniments:	Aperitifs, finger food, and traditional cuisine from Emilia.
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