



LAMBRUSCO BIANCO IGT DRY

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:	Straw-yellow colour with light shades of green. To the palate it offers a pleasant acidity followed by a good aromatic aftertaste. Fine and persistent pelage that enhances to the nose distinctive white-pulp fruit aromas and light floral notes.
Alcohol:	10 % vol.
Sugar residual:	10 g/l
Grapes:	Lambrusco grapes varieties from Emilia.
Vinification:	Soft pressing traditional to a white vinification of red Lambrusco varieties. No maceration. Slow "pris de mousse" in "cuves closes".
Food:	Perfect as an appetizer. Great with vegetables, white meats and fish.
Temperature:	To be served chilled (10° - 12° C).
Distribution:	CHIARLI – Tel.059.3163311 Email: export@chiarli.it