



“Vigneto Cialdini”

Appellation:	Lambrusco Grasparossa di Castelvetro DOC
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 colour, dry and vinous taste, fine and fading froth, pronounced body.
Alcohol content:	11% vol.
Grape Variety:	Lambrusco Grasparossa di Castelvetro
Vinification:	Traditional pressing with a 36-hour long maceration at 10°-12° C. Drawing off and refrigeration. Slow fermentation ‘Pris de Mousse’ in ‘cuve close’.
Serving Temperature:	Cellar Temperature (14°-16° C.)
Accompaniments:	Pasta, charcuterie and, in general, traditional dishes from Emilia.
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