



LAMBRUSCO ROSATO IGT DRY

Denomination: Lambrusco dell'Emilia IGT

Region: Emilia Romagna

Vintage: NV

Producer: CHIARLI was founded in 1860; today it is the most prestigious and

most traditional Lambrusco private owned producer.

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.

Tasting notes: Brillant rosé colour;

pleasant fresh nose; smooth, crisp and refreshing taste.

Alcohol: 10 % vol. Sugar residual: 10 g/l

Grapes: Lambrusco grapes varieties from Emilia.

Vinification: Soft pressing of the grapes and very short maceration on the skins.

Cold settling of the must and slow "pris de mousse" in "cuves closes".

Food: Perfect as an aperitif or with snacks, salads and light dishes.

Temperature: To be served chilled (8° - 10° C).

Distribution: CHIARLI – Tel.059.3163311

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