



“FONDATORE”

Appellation:	Lambrusco di Sorbara 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:	Dry and sapid taste, pleasant bouquet, fine and fading froth, light and lively colour.
Alcohol content:	11,5% vol.
Grape Variety:	Lambrusco Sorbara
Vinification:	Traditional vinification, ‘Pris de Mousse’ through natural in-bottle fermentation which is followed by a six-month long ageing.
Serving Temperature:	Cellar Temperature (12°-14° C.).
Accompaniments:	Pasta, tortellini, boiled meat and, in general, traditional cuisine from Emilia.
Advice:	Take care when uncorking and pouring in order to avoid moving the light dregs, which are the typical by-product of in-bottle fermentation, from the bottom of the bottle.
Distributed by:	CLETO CHIARLI & CO. - Tel.059.3163311 Fax 059.310868 Email: export@chiarli.it