



## *Brut de Noir*

### **ROSÉ**

Appellation:	Rosè Spumante – V. S. Brut
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of typical wines from Emilia-Romagna. The Company was founded in 1860. <i>'Cleto Chiarli Tenute Agricole'</i> 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:	Lively froth, red currant colour, fine and abundant perlage. Intense and fruity scent, neat taste with feelings of wild berries.
Alcohol content:	12% vol.
Grape Variety:	Grasparossa
Vinification:	Soft pressing with both whole or stalk-less grapes at a controlled temperature and with selected yeasts added. Pris de Mousse in cuve close at a low temperature.
Serving Temperature:	Cool (8°-10° C.)
Accompaniments:	Excellent as an aperitif, and ideal for elegant dinners; it also goes very well with desserts, strawberry and fruit salads.
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