



“Premium” - Mention Honorable

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, sapid, round taste, pleasantly acidulous, fine and fading froth, light and lively colour with rosé shades. Characteristically pleasant and intense aroma.
Alcohol content:	11 % vol.
Grape Variety:	Lambrusco di Sorbara
Vinification:	Light maceration, drawing off and refrigeration. Slow fermentation, 'Pris de Mousse' in 'cuve close'.
Serving Temperature:	Cool (10°-12° C.)
Accompaniments:	Pasta, tortellini, boiled meat and typical cuisine from Modena.
Distributed by:	CLETO CHIARLI & CO - Tel. 059.3163311 Fax 059.310868 Email: export@chiarli.it