

CLETO CHIARLI PRUNO NERO LAMBRUSCO GRASPAROSSA DI CASTELVETRO NV



Wine Introduction

This is a blend of Lambrusco varieties coming from Cleto Chiarli vineyards located in the Modena province. Salamino grapes are collected from the Sozzigalli area in the north of Modena, while Grasparossa ones are found in the southern part of the city, precisely in Cleto Chiarli's Cialdini Estate. Salamino gives the wine the intensity in colour, while Grasparossa provides those fruity fresh flavours typical of Lambrusco.

Tasting Notes

Deep, ruby red in colour, with an elegant structure, and rich, persistent perlage, it has an intense, fruity nose, velvety taste and full, round body. Perfect as an aperitif, with pasta, game, barbecued meat and mature cheeses.

Winemaker Vinification Notes

Grapes are manually harvested and rigorously selected. A soft pressing with maceration for 48 hours at 10-12°C precedes a long "prise de mousse" in "cuve close" at a low temperature.

Wine Information

Country:	Italy
Region:	Emilia Romagna
Winemaker:	Michele Faccin
Grape:	70% Grasparossa di Castelvetro, 30% Salamino di Santacroce
Alcohol:	11.0%
Total Acidity:	8.00g/L
pH:	3.35
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack