CLETO CANARLI

"CENTENARIO"

Varietal: 100% Lambrusco Grasparossa di Castelvetro DOC

Vintage:

Characteristics: A delicious 'amabile' wine of an intense ruby red colour, with a generous froth.

Fruity nose and taste typical of this varietal. Perfect balance between the natural high acidity and the residual sugar.

Alcohol content: 8% vol. **Tot. Acidity:** 6 g/l **Residual sugar:** 50 g/l

Vinification: Soft pressing with maceration for 48 hours at 10°-12° C. Slow fermentation of pure grape must in "cuve close" at the temperature of 18° C.

Food: Particularly suitable for pasta dishes, pizza and ideal for parties as an aperitif.

Temperature: Serve chilled.

CHIARLI Tel. + 39 059 3163311 Fax + 39 059 310868 E-mail: export@chiarli.it



