

CLETO CHIARLI

“NIVOLA”

Varietal: Lambrusco Grasparossa

Characteristics: Intense red colour, strong structure, abundant froth, bouquet of fresh fruit.

Alcohol content: 10,5% vol.

Tot. Acidity: 7 g/l

Residual sugar: 20 g/l

Vinification: Traditional pressing with a 48 hour long maceration at 10°-12° C. Low temperature fermentation on settled must with selected yeasts. Second fermentation ('Pris de Mousse') in 'cuve close'.

Food: Roasts, game and traditional cuisine from Emilia.

Temperature: Cellar Temperature (14°-16° C.)

CHIARLI

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