

# CLETO CHIARLI

## “VIGNETO CIALDINI”

**Varietal:** 100% Lambrusco  
Grasparossa di Castelvetro DOP  
Obtained by the grapes of a single  
vineyard of 12,5 hectares of the  
Generale Cialdini Estate located in the  
south east area of the rolling hills of  
the village of Castelvetro.

### **Vintage:**

**Characteristics:** Ruby red colour,  
intense froth, full round body, lovely  
blackberry and raspberry fruit on the  
palate.

**Alcohol content:** 11% vol.

**Tot. Acidity:** 7 g/l

**Residual sugar:** 13 g/l

**Vinification:** Grapes manually  
harvested and rigorously selected.  
Soft pressing with maceration for 48  
hours at 10°-12° C. Long “prise de  
mousse” in “cuve close” at low  
temperature.

**Food:** Pasta dishes as well as roasted  
meat recipes.

**Temperature:** Serve at ‘cellar  
temperature’.

CHIARLI

Tel. + 39 059 3163311

Fax + 39 059 310868

E-mail: [export@chiarli.it](mailto:export@chiarli.it)

