

CLETO CHIARLI

CLETO CHIARLI 'AMABILE CENTENARIO' GRASPAROSSA DI CASTELVETRO LAMBRUSCO

GRASPAROSSA DI CASTELVETRO • EMILIA ROMAGNA • ITALY •

EUROPE

TECHNICAL DETAILS

The Estate

A hundred years after its founding in 1860 the Chiarli family debuted a new wine, appropriately named "Centenario." It used the Charmat method of effervescent winemaking that Chiarli had introduced to Lambrusco production area a few years earlier.

Wine Making

It's produced with Lambrusco Grasparossa, a grape variety with deep color and high natural acidity that can counter the sugar content. The result is a well-balanced, intense red, soft, lightly effervescent wine that is indeed lovable.

Food Suggestions

Pairs well with mature and hard cheese or cured meat.

TASTING NOTES

An off-dry and soft Lambrusco with graphite and sweet tobacco character. Full and flavorful. Round and creamy. Very typical. Energetic acidity gives this form. The result is a well-balanced, intense red, soft, lightly effervescent wine that is indeed lovable.

Lambrusco Grasparossa grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12pc)
- ABV%: 8
- Class: Red

REVIEWS

Vinous | 91

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

