# 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

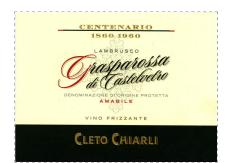
An off-dry and soft Lambrusco with graphite and sweet tobacco character. Full and flavorful. Round and creamy. Very typical. Energetic acidity gives this form. The result is a well-balanced, intense red, soft, lightly effervescent wine that is indeed lovable.

Lambrusco Grasparossa grape blend. This wine contains allergens, sulfites. <u>View Tech Sheet Here</u>

## SCAN>>

More About This Wine





### ATTRIBUTES

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

Vinous | 91

#### WWW.CHIARLI.IT/EN/CLETO-CHIARLI/WINERY/

# VINTAGEIMPORTS

Importer & Distributor of Wines & Sirits

