


TENUTE AGRICOLE CHIARLI
ESTATES CHIARLI



CLETO CHIARLI
Tenute Agricole

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CLETO CHIARLI WINERY

Lambrusco's history has been closely linked to that of the Chiarli family for a long time.

In 1860 Cleto Chiarli founded the first wine-producing company in the Emilia-Romagna region, following the success that his homemade Lambrusco enjoyed in his 'Osteria dell'Artigliere', is restaurant in Modena.

This was the start of a tradition of excellence leading to Chiarli's steady growth which has made it the greatest privately-owned Lambrusco Company.

In 2001 Mauro and Anselmo Chiarli, Cleto's great-grandsons and current leaders of the Company, decided to build a new winery under the founder's name, Cleto Chiarli. Here, in an idyllic setting the best wines that the Company has to offer are produced thanks to a unique know-how that only over 150 years of tradition can provide.



"BRUT DE NOIR"
ROSÉ

Brilliant pale rosé colour, fine and persistent perlage. Dry and refined taste, harmonious and sapid flavour. Delicate bouquet with notes of fresh fruit.

Varietal: 85% Grasperossa
15% Pinot Nero
Alcohol content: 12% vol.
Tot. Acidity: 6 g/l
Residual sugar: 12 g/l

Temperature:
Serve chilled.



"BLANC DE BLANCS"
BRUT

Bright yellow colour with greenish tinges. White-pulp fruit aromas and light floreal notes on the nose. Dry and nicely crisp with a pleasant acidity, slight aromatic taste, fine and lively perlage.

Varietal: 50% Chardonnay,
50% Grechetto Gentile
Alcohol content: 12% vol.
Tot. Acidity: 7 g/l
Residual sugar: 9 g/l

Temperature:
Serve chilled.



"PREMIUM"
VECCHIA MODENA

Elegant and dry taste, fine and persistent perlage, bright and clear red colour. Beautifully fresh, fruity and intense on the nose and on the palate.

Varietal: 100% Lambrusco
di Sorbara
Alcohol content: 11% vol.
Tot. Acidity: 8,5 g/l
Residual sugar: 8 g/l

Temperature:
Serve chilled.



"VECCHIA MODENA
NERO CIALDINI"

Ruby red colour, intense froth, full round body, lovely blackberry and raspberry fruit on the palate. Powerful nose: scents of strawberry and tropical fruit with a hint of vanilla.

Varietal: 100% Lambrusco
Grasperossa
Alcohol content: 11% vol.
Tot. Acidity: 7 g/l
Residual sugar: 13 g/l

Temperature:
Serve 'cellar temperature'.



"FONDATORE"
SORBARA

Clear red in colour with an intense and fruity nose, elegant and dry taste. This is a wine addressed to consumers who can appreciate the characteristics of the natural fermentation in bottle.

Varietal: 100% Lambrusco
di Sorbara
Alcohol content: 11,5% vol.
Tot. Acidity: 8,5 g/l
Residual sugar: 3-6 g/l

Temperature:
Serve chilled.



"PRUNO NERO"
DRY

Deep and ruby red colour, elegant structure, rich and persistent perlage; intense fruity nose, velvety taste and full round body.

Varietal: Blend of
Lambrusco di Modena
Alcohol content: 11% vol.
Tot. Acidity: 8 g/l
Residual sugar: 20 g/l

Temperature:
Serve chilled.



"CENTENARIO"
AMABILE

A delicious 'amabile' wine of an intense ruby red colour, with a generous froth. Fruity nose and taste typical of this varietal.

Varietal: 100% Lambrusco
Grasperossa
Alcohol content: 8% vol.
Tot. Acidity: 6 g/l
Residual sugar: 50 g/l

Temperature:
Serve chilled.



"CLETO CHIARLI"
ORGANIC

Ruby red colour. Enhanced scent of fresh red fruits, typical of Grasperossa grapes. Delicate and aromatic taste with a bright violet froth.

Varietal: 100% Organic
Lambrusco Grasperossa.
Alcohol content: 11% vol.
Tot. Acidity: 6,8 g/l
Residual sugar: 15 g/l

Temperature:
Serve chilled.



VINEYARDS

The Chiarli estates, which comprise over 100 hectares of vineyards, are scattered throughout the Modena Province.

The Tenuta Cialdini is named after General Enrico Cialdini, a famous Italian patriot of the Risorgimento. It lies at the foot of the hills, in the Castelvetro municipality, and its soil, mainly composed of silt on a gravel substratum, contributes to the production of excellent Grasperossa grapes, with their specific characteristics: intense red color and a fruity bouquet. The estate also comprises 7 hectares of Pignoletto vineyards, key to the production of Chiarli's best white.

The Tenuta Sozzigalli lies in the best-suited area for the growth of the Sorbara variety, to the north of Modena close to the Secchia River. The soil is made up of clayey silt, key to the wine's peculiar light red color and neatness. The vineyards contain the best clones of this ancient vine variety, the result of a long and attentive selection. They are at the heart of the production of a unique Sorbara Lambrusco.

