

## Emilia-Romagna: Opposite Ends of the Spectrum

"Lambrusco is one of the most underrated in Italy today. Granted, I'm not speaking of the ocean of mass-produced Lambrusco that hails from the alluvial plains of the Po Valley and is made in large industrial wineries. Instead, the Emilia portion of the region has a lot to offer wine lovers. Emilia is experiencing a surge in high-quality Lambrusco produced in styles from Secco (dry) to Amabile (semisweet) and Dolce (sweet). These are artisanal products made in much smaller batches or created using Metodo Classico (Champenois Method).

**Moreover, they are some of the best food-pairing wines on earth, which makes sense, considering that Emilia could be considered the food capital of Italy. Ultimately, these are deeply characterful wines that provide a broad spectrum of sensations and experiences.**

Lambrusco is a blend of several varieties that yield a unique wine. In the vineyards around Modena, we find Lambrusco di Sorbara and Lambrusco Grasparossa, two distinctly different grapes. Lambrusco di Sorbara gives a lighter color wine (think Rosé) with high acid and floral perfumes, while Lambrusco Grasparossa is a deep purple in color and tannic. When produced in a Secco (dry) style, it can create an extremely serious wine that could even stand up to a plate of seared meat.

**In the end, these are wines that are worth seeking out. I can attest to being happily surprised on many occasions by the more serious styles of modern-day Lambrusco.** - Eric Guido - Vinous - March 2023



**Cleto Chiarli "Lambrusco del Fondatore" Lambrusco di Sorbara DOC 2021** - The 2021 Lambrusco del Fondatore displays a vibrant deep pink, verging on red color in the glass. It wafts up with dusty rose and black cherry notes. This is more savory than sweet, with a creamy bead of bubbles contrasted by stimulating acidity and sour citrus. The 2021 finishes with mouthwatering tension and medium length as inner rose tones tart wild berries fade.



**Cleto Chiarli "Vecchia Modena Premium" Lambrusco di Sorbara DOC Brut Frizzante 2021** - The 2021 Lambrusco di Sorbara Vecchia Modena Premium is lifted and smoky in style as dusty florals and young strawberry form in the glass. It's silky smooth yet packed full of zesty tension, mixing sour citrus with tart cherry over a core of brisk acidity. This leaves a staining of primary concentration as it finishes with a lip-smacking sensation. The balance here is quite nice, but the 2021 Premium begs to be enjoyed with a meal.



**Cleto Chiarli "Vigneto Cialdini" Lambrusco Grasparossa di Castelvetro DOC Brut 2021** - The 2021 Lambrusco Grasparossa Vigneto Cialdini bursts from the glass with a perfumed mix of wild berries, crushed rocks and violette pastille. This is zesty in character; soothing bubbles balance its acidity and tart wild berry fruits. The 2021 leaves a bitter twang to linger, pinching at the cheeks with nuances of sour citrus and tart cherries.



**Cleto Chiarli Organic Lambrusco di Modena DOC NV** - A smoky mix of crushed blackberries, lavender and licorice wafts up from the NV Lambrusco Grasparossa Cleto Chiarli Organic. This is cool-toned in feel with stimulating acidity that enlivens its tart wild berry fruits as a sour citrus twang adds contrast toward the close. Violet candies and sweet spice nuances are left to linger as this finishes remarkably fresh.



**Cleto Chiarli "Centenario" Lambrusco di Modena DOC Amabile NV** - A bouquet of blackberry, dusty rose and wet stone lifts up from the darkly alluring NV Lambrusco Grasparossa Centenario Amabile. This glides across the palate with silky bubbles and a pretty inner sweetness, contrasted by tart wild berry fruits and saline-mineral tones. It leaves a staining of fruit concentration yet finishes with a minty freshness.