

“Let’s first establish that the Lambrusco that comes to most people’s minds when thinking about the category isn’t a traditional Lambrusco. The sweet and sticky versions that were popularized in the 1970s and 1980s do still exist, but there is also a diverse range of Lambrusco, from Secco (dry) to Amabile (semisweet) and, of course, Dolce (sweet). Each of these categories finds a perfect pairing in the restaurants and delicatessens of Emilia.

The vineyards that produce Lambrusco grow in alluvial soils that cover the vast plains of Emilia, north of Reggio and Modena. Within those vineyards, we find a number of distinct varieties: Lambrusco Marani, Lambrusco Maestri, Lambrusco Salamino, Lambrusco di Sorbara and Lambrusco Grasparossa. Some generalizations can be made about these varieties. Marani and Sorbara create lighter and more delicate, elegant expressions, often looking more pink than red. Grasparossa delivers a fuller-bodied wine, while Salamino finds a happy balance between richness and delicacy.”



CLETO CHIARLI “Vecchia Modena Premium” Lambrusco di Sorbara DOC 2020

The 2020 Lambrusco di Sorbara Vecchia Modena Premium is a pretty, pinkish red color with rosy florals that give way to wild strawberry and hints of tangerine. This is finely etched and full of salty tension, peppering the senses with mineral-tinged cherries and savory spice. It leaves the mouth salivating for more through the long tart-berry finale. - **90 points**



CLETO CHIARLI Lambrusco del Fondatore DOC 2020 *Fermentato in Bottiglia*

The 2020 Lambrusco del Fondatore wafts up with a pretty display of smokey citrus, wild strawberries and herbs. It’s silky-smooth and savory to the core, salty even, with tart red fruits and rosy inner florals. While a bit short through the finale, it leaves the palate nicely refreshed and with a slightly bitter twang of cranberry. This is 100% Lambrusco di Sorbara. - **89 points**



CLETO CHIARLI “Vigneto Cialdini” Lambrusco Grasparossa di Castelvetro DOC 2020

Deep, dark and purple-toned, the 2020 Lambrusco Grasparossa Vigneto Cialdini lifts up with spiced blackberries, blueberries and a whiff of sweet smoke. It’s soft-textured with a gentle buzz of minerals and zesty bubbles, showing tart wild berry fruits and hints of sour citrus. Violet florals, lavender and licorice linger through the long and savory finale. You could enjoy this gently bubbly and characterful Lambrusco with or without food. - **89 points**



CLETO CHIARLI Lambrusco Grasparossa di Castelvetro DOC Organic N/V - The NV

Lambrusco Grasparossa di Castelvetro wafts up with a smoky display of spicy black cherries. Its silken bubbles soothe, as juicy acids energize the red berry fruits and rosy florals within. This tapers off clean and medium in length with hints of blackberry and sage. There’s a pretty balance of savory and sweet here. - **89 points**



CLETO CHIARLI “Centenario” Lambrusco Grasparossa di Castelvetro DOC Amabile N/V - A seductive mix of blackberries, blueberries and plums are lifted by sweet sage as the NV Lambrusco Grasparossa Centenario Amabile evolves in the glass. This is soft, with a gentle sweetness to match, showing ripe black fruits with hints of vanilla bean and mint. It leaves the palate nicely refreshed and classically dry, ready for another sip. - **88 points**