



DECEMBER 2025

**Cleto Chiarli "Vecchia Modena  
Premium" Lambrusco di Sorbara DOC  
Brut - 2024**

wine *review* online

**PRODUCER PROFILE**

Winery Owner(s):

Mauro and Anselmo Chiarli

Winemaker:

Filippo Mattioli

Winery Founded:

2003 (parent winery in 1860)

Region:

Emilia-romagna

Lambrusco's identification as a sweet sparkling red wine, is, thankfully, a thing of the past. We Americans are learning what the Italians have known for decades: dry Lambrusco is the perfect match for richly flavored dishes. We, in fact, opened this one to pair with foie gras over the holidays, and it worked. Lambrusco labeled Secco, or dry, is still red and fizzy, but less so than Prosecco. The inherent acidity of the Lambrusco grape and the bite from the bubbles balances its buoyant red fruitiness and touch of residual sugar. In addition to foie gras, try it as an aperitivo with briny olives or bring it to the table for a hearty ragù. It would also work well with grilled spicy tuna.

- Michael Apstein