



PRODUCER PROFILE

Winery Owner(s):
Mauro and Anselmo Chiarli
Winemaker:
Filippo Mattioli
Winery Founded:
2003 (parent winery in 1860)
Region:
Emilia-romagna

WINE STORY

Cleto Chiarli produces this Blanc de Blancs from Grechetto Gentile and Chardonnay from vineyards in the Modena area. This uncommon recipe combines the finesse and elegance of Chardonnay with the aroma and complexity of Grechetto, made all the more unusual by the fact that Chiarli uses the same method for this wine, as it does for its red sparkling wines a single-fermentation Charmat process in pressurized tanks rather than the double fermentation that is typical for most sparkling wines around the world. The result maximizes the freshness, aromas, and fruity flavors of these grape varieties and is finished at a brut level of sweetness.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Grechetto: Cialdini estate (commune of Castelvetro); Chardonnay: Monteveglio (province of Bologna)
ELEVATION:	90 and 115 meters, respectively
SOILS:	Alluvial soil with coarse gravel lenses covered by silt
TRAINING SYSTEM:	Cordon
FARMING PRACTICES:	Phytosanitary defense with integrated pest management
AGE OF VINES:	23 and 18 years (planted 1995 and 2000), respectively
YIELD:	7,000-9,000 kg per hectare
GRAPES:	50% Grechetto Gentile, 50% Chardonnay
TYPE OF YEAST:	Selected
FERMENTATION:	Only free-run juice is used for this wine
SECOND FERMENTATION:	None; this wine uses a single fermentation under pressure
MALOLACTIC FERMENTATION:	No
FILTRATION:	Crossflow filter
AGING CONTAINER:	
AGING TIME:	
BOTTLE AGING TIME:	1 month
PRODUCTION:	22,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	9 g/l	EXTRACT:	14 g/l