



PRODUCER PROFILE

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

WINE STORY

A hundred years after its founding in 1860 the Chiarli family debuted a new wine, appropriately named "Centenario." It used the Charmat method of effervescent winemaking that Chiarli had introduced to Lambrusco production area a few years earlier. Centenario a new wine for a new age showcased the slightly sweeter side of Lambrusco. The wine is amabile, literally "lovable," a designation for wines that are sweet but not so sweet they can only be served with dessert. It's produced with Lambrusco Grasparossa, a grape variety with deep color and high natural acidity that can counter the sugar content. The result is a well-balanced, intense red, soft, lightly effervescent wine that is indeed lovable.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cialdini estate (commune of Castelvetro)
ELEVATION:	90 meters
SOILS:	Alluvial soil with coarse gravel lenses covered by silt
TRAINING SYSTEM:	Geneva Double Curtain
FARMING PRACTICES:	Phytosanitary defense with integrated pest management
AGE OF VINES:	23 years (planted 1995)
YIELD:	Up to 18,000 kg per hectare
GRAPES:	100% Lambrusco Grasparossa
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration of grapes at 54°F (12°C) for 4-5 days, followed by a soft pressing
SECOND FERMENTATION:	In autoclaves (pressurized tanks)
MALOLACTIC FERMENTATION:	Partial, in tank before second fermentation
FILTRATION:	Crossflow filter
AGING CONTAINER:	
AGING TIME:	
BOTTLE AGING TIME:	1-2 weeks
PRODUCTION:	55,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	8%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	48 g/l	EXTRACT:	18 g/l