



### WINE STORY

A hundred years after its founding in 1860 the Chiarli family debuted a new wine, appropriately named "Centenario." In keeping with the winery's long traditions, they also decided to make a rosato under the same name. The grapes are selected from the different Lambrusco varieties cultivated across the family estates. A delicate pressing process followed temperature controlled fermentation in 'cuve close' leads to a fresh sparkler rich in aromas and with a delicate taste. The high levels of acidity, typical of Lambrusco, find a unique balance with the residual sugar, making this wine "amabile" - which means lovable in Italian - and a top-match with delicate and light food.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Sozzigalli, Modena Province
<b>ELEVATION:</b>	0
<b>SOILS:</b>	Sand and silt from proximity to the River Secchia
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	25 years
<b>YIELD:</b>	110,000 kg per hectare
<b>GRAPES:</b>	Salamino 80%, Grasparossa 20%
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Pris de Mousse in cuve close at a low temperature
<b>SECOND FERMENTATION:</b>	No - only a single fermentation
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Yes - crossflow filtration
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	2 - 3 months
<b>BOTTLE AGING TIME:</b>	N/A
<b>PRODUCTION:</b>	50,000 bottles
<b>VEGAN:</b>	No

### PRODUCER PROFILE

Winery Owner(s):

Mauro and Anselmo Chiarli

Winemaker:

Michele Faccin and Filippo  
Mattioli

Winery Founded:

2003 (parent winery in 1860)

Region:

Emilia-romagna

### TECHNICAL DATA

<b>ALCOHOL:</b>	8%	<b>TOTAL ACIDITY:</b>	7 g/L
<b>RESIDUAL SUGAR:</b>	48 g/L	<b>EXTRACT:</b>	27.5