



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." 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

VINEYARD LOCATION:	Sozzigalli, Modena Province
ELEVATION:	0
SOILS:	Sand and silt from proximity to the River Secchia
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	25 years
YIELD:	110,000 kg per hectare
GRAPES:	Salamino 80%, Grasparossa 20%
TYPE OF YEAST:	Selected
FERMENTATION:	Refrigeration and cold maceration of sweet must and soft pressing of whole cluster and destemmed fruit at a controlled temperature
SECOND FERMENTATION:	No - only a single fermentation
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes - crossflow filtration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	2 - 3 months
BOTTLE AGING TIME:	N/A
PRODUCTION:	50,000 bottles
VEGAN:	No

TECHNICAL DATA

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