



PRODUCER PROFILE

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

WINE STORY

Fondatore means "founder," and the name of this wine name bears special significance for Cleto Chiarli. The Lambrusco del Fondatore is a modern version of the same wine Chiarli produced for the customers of his trattoria back in the early 1800s. It is made by the "ancestral" method, by which a still wine was fermented in the fall and left to rest through the winter. It was bottled in the early spring, with no filtration, and once temperatures began to rise, the yeast would continue the fermentation in the closed bottle, creating a fizzy wine. In accordance with the time-honored practices, the wine is not disgorged to remove the sediment. Lambrusco del Fondatore has become the benchmark of the Lambrusco di Sorbara variety.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Sozzigalli estate (commune of Soliera)
ELEVATION:	20 meters
SOILS:	Alluvial loam
TRAINING SYSTEM:	Geneva Double Curtain
FARMING PRACTICES:	Phytosanitary defense with integrated pest management
AGE OF VINES:	23 years (planted 1995)
YIELD:	7,000-9,000 kg per hectare
GRAPES:	100% Lambrusco di Sorbara
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration of grapes at 54°F (12°C) for a few hours; only free-run juice used for this wine; must held at cold temperatures until bottled
SECOND FERMENTATION:	In bottle for 15-20 days
MALOLACTIC FERMENTATION:	No
FILTRATION:	Unfiltered
AGING CONTAINER:	
AGING TIME:	
BOTTLE AGING TIME:	1 month
PRODUCTION:	30,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11.50%	TOTAL ACIDITY:	9 g/l
RESIDUAL SUGAR:	3 g/l	EXTRACT:	16 g/l