



WINE STORY

In 2016 Cleto Chiarli started a collaboration with local farmers in the Castelvetro area that have long embraced organic viticulture practices. These individuals are members of the Cantina Sociale di Settecani, with whom Chiarli has been partners with for many years prior to this project. Chiarli supervises and controls the quality of the farming and viticultural practices of the vineyards. The grapes are brought to Cleto Chiarli at the time of harvest and the Chiarli winemaking team proceeds with vinification.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Castelvetro di Modena
ELEVATION:	100 m.a.s.l.
SOILS:	Brown to red color; superficial layer loamy texture; alluvial sediment; coarse gravel; slightly alkaline
TRAINING SYSTEM:	Geneva Double Curtain
FARMING PRACTICES:	Organic farming practices with integrated pest control system
AGE OF VINES:	9 years old
YIELD:	7000 - 9000 kg per hectare
GRAPES:	Grasparossa
TYPE OF YEAST:	Selected yeast
POST-FERMENTATION PROCEDURES:	Lees contact during cold stabilization for 2 months
SECOND FERMENTATION:	None; this wine uses a single fermentation under pressure
MALOLACTIC FERMENTATION:	No
FILTRATION:	Cross flow filter
AGING CONTAINER:	N/A
AGING TIME:	N/A
BOTTLE AGING TIME:	1 month in bottle
PRODUCTION:	7000 cases
VEGAN:	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

ALCOHOL:	11% by volume	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	15 g/l	EXTRACT:	20 g/l