



#### PRODUCER PROFILE

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

#### 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

<b>VINEYARD LOCATION:</b>	Castelvetro di Modena
<b>ELEVATION:</b>	100 m.a.s.l.
<b>SOILS:</b>	Brown to red color; superficial layer loamy texture; alluvial sediment; coarse gravel; slightly alkaline
<b>TRAINING SYSTEM:</b>	Geneva Double Curtain
<b>FARMING PRACTICES:</b>	Organic farming practices with integrated pest control system
<b>AGE OF VINES:</b>	9 years old
<b>YIELD:</b>	7000 - 9000 kg per hectare
<b>GRAPES:</b>	Grasparossa
<b>TYPE OF YEAST:</b>	Selected yeast
<b>FERMENTATION:</b>	Maceration of the grapes at 12° C for 4-5 days using only the must coming from the gravity pressing of macerated grapes; cold clarification and stabilization, first and only fermentation from must
<b>SECOND FERMENTATION:</b>	None; this wine uses a single fermentation under pressure
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Cross flow filter
<b>AGING CONTAINER:</b>	N/A
<b>AGING TIME:</b>	N/A
<b>BOTTLE AGING TIME:</b>	1 month in bottle
<b>PRODUCTION:</b>	7000 cases
<b>VEGAN:</b>	No

## TECHNICAL DATA

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