



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

WINE STORY

Pruno Nero is an equal blend of Lambrusco Salamino grapes grown in the Sozzigalli vineyards and Lambrusco Grasparossa grapes coming from the Villa Cialdini vineyards. Such blends are not allowed in the traditional Lambrusco denominations, but the broader Modena DOC allows producers more freedom to mix the different members of the Lambrusco family. The vinification of each variety is carried out separately, followed by a selection of musts to obtain a Lambrusco of this distinctive character, balancing the structure, intensity, and acidity of Grasparossa with the delicacy and softness of Salamino.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Cialdini and Sozzigalli estates (communes of Castelvetro and Soliera) |
| ELEVATION: | 90 and 20 meters, respectively |
| SOILS: | Alluvial soil |
| 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: | 50% Lambrusco Grasparossa, 50% Lambrusco Salamino |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | Cold clarification and stabilization with lees contact for 3 months |
| SECOND FERMENTATION: | None; this wine uses a single fermentation under pressure |
| MALOLACTIC FERMENTATION: | No |
| FILTRATION: | Crossflow filter |
| AGING CONTAINER: | |
| AGING TIME: | |
| BOTTLE AGING TIME: | 1 month |
| PRODUCTION: | 15,000 bottles per year |
| VEGAN: | No |

TECHNICAL DATA

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| ALCOHOL: | 11% | TOTAL ACIDITY: | 7 g/l |
| RESIDUAL SUGAR: | 22 g/l | EXTRACT: | 18 g/l |