



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 the old days around Modena, the workers found refreshment in a light, pink, effervescent wine made from the runoff of grapes that were piled into carts for delivery to the winery. The Chiarli family pays homage to this old tradition with the Rosé di Noir Brut. Based on the Lambrusco Grasparossa grape variety, this wine gets its delightful pink hue from just a short period of skin contact, with 15% Pinot Nero. The Brut de Noir Rosé is a fully sparkling wine, produced in a single fermentation in an autoclave a piece of technology unavailable to those thirsty farmers of the past.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Lambrusco: Cialdini estate (commune of Castelvetro); Pinot Nero: Monteveglio (province of Bologna)
ELEVATION:	90 and 115 meters, respectively
SOILS:	Alluvial soil with coarse gravel lenses covered by silt
TRAINING SYSTEM:	Geneva Double Curtain
FARMING PRACTICES:	Phytosanitary defense with integrated pest management
AGE OF VINES:	23 and 18 years (planted 1995 and 2000), respectively
YIELD:	7,000-9,000 kg per hectare
GRAPES:	85% Lambrusco Grasparossa, 15% Pinot Nero
TYPE OF YEAST:	Selected
FERMENTATION:	Only free-run juice is used for this wine
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:	80,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	12 g/l	EXTRACT:	16 g/l