



#### 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

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

<b>VINEYARD LOCATION:</b>	Lambrusco: Cialdini estate (commune of Castelvetro); Pinot Nero: Monteveglio (province of Bologna)
<b>ELEVATION:</b>	90 and 115 meters, respectively
<b>SOILS:</b>	Alluvial soil with coarse gravel lenses covered by silt
<b>TRAINING SYSTEM:</b>	Geneva Double Curtain
<b>FARMING PRACTICES:</b>	Phytosanitary defense with integrated pest management
<b>AGE OF VINES:</b>	23 and 18 years (planted 1995 and 2000), respectively
<b>YIELD:</b>	7,000-9,000 kg per hectare
<b>GRAPES:</b>	85% Lambrusco Grasparossa, 15% Pinot Nero
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Cold clarification and stabilization with lees contact for 3 months
<b>SECOND FERMENTATION:</b>	None; this wine uses a single fermentation under pressure
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Crossflow filter
<b>AGING CONTAINER:</b>	
<b>AGING TIME:</b>	
<b>BOTTLE AGING TIME:</b>	1 month
<b>PRODUCTION:</b>	80,000 bottles per year
<b>VEGAN:</b>	No

#### TECHNICAL DATA

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