



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

The Vigneto Cialdini is Cleto Chiarli's top-of-the-line Lambrusco Grasparrrossa. The vineyard is located in the heart of the Lambrusco Grasparrrossa di Castelvetro denomination, where this member of the Lambrusco family has been cultivated since time immemorial. The wine is made through a single fermentation under pressure, rather than the normal two-fermentation process of almost all other sparkling wines. This is in the brut range, with a slight sweetness detectable. Vigneto Cialdini is the name of the vineyard, dedicated to Enrico Cialdini, who was a famous general during the unification of Italy.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cialdini estate (commune of Castelvetro)
ELEVATION:	90 meters
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 years (planted 1995)
YIELD:	7,000-9,000 kg per hectare
GRAPES:	100% Lambrusco Grasparrrossa
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Cold stabilization with lees contact for 2 months
SECOND FERMENTATION:	None; this wine uses a single fermentation under pressure
MALOLACTIC FERMENTATION:	No
FILTRATION:	Crossflow filter
AGING CONTAINER:	Stainless-steel pressurized tanks
AGING TIME:	2 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	70,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	12 g/l	EXTRACT:	18 g/l