



“FONDO MALATESTA”

Appellation:	Lambrusco di Sorbara DOC
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of typical wines from Emilia-Romagna. The Company was founded in 1860. <i>'Cleto Chiarli Tenute Agricole'</i> produces quality wines obtained from a selection of the best grapes, which are harvested from over 100 hectares (247 acres) of vineyards owned by Chiarli and from the most typical areas for the production of DOC wines in Emilia-Romagna.
Characteristics:	Dry and sapid taste, pleasant bouquet, fine and fading froth, light and lively colour.
Alcohol content:	11% vol.
Grape Variety:	Lambrusco di Sorbara
Vinification:	Light maceration lasting 18 to 24 hours, drawing off and fermentation at a controlled temperature of 20° C. Slow second fermentation ('Pris de Mousse') in 'cuve close'.
Serving Temperature:	Cool (10°-12° C.)
Accompaniments:	Pasta, tortellini, boiled meats and typical cuisine from Modena.
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