CLETO CHIARLI
Tenute Agricole

Lambrusco Grasparossa Spumante Dry

"Villa Cialdini"



DENOMINATION
Lambrusco Grasparossa DOC

VINEYARDS
Tenuta Cialdini (Castelvetro) – 90 m

SOIL
Clay soil made of alluvial sediments, with local lenses of coarse gravel

GRAPE VARIETIES
100% Grasparossa

TRAINING SYSTEM
Geneva Double Curtain and Vertical Shoot Positioning.

YIELD
120-140 qt/ha

FARMING PRACTICES
Integrated pest management

VINEYARD AGE
15 years average age

PRESSING
Soft membrane pressing

YEASTS
Selected

VINIFICATION
After maceration at 12°C for about 4 days, the must is cold-clarified and then fermented with a single prise de mousse at controlled temperature, lasting approximately 30 days.

AGEING
In stainless steel autoclave, on the lees at low temperature after prise de mousse, with constant agitation.

SENSORY PROFILE
An intense, deep ruby red, with violet tints colouring a lively, persistent foam. On the nose, small red fruits, led by blackberry, sour cherry and raspberry. The palate is full, structured and savoury, with Grasparossa's characteristic tannic grip balanced by a natural freshness.

ALLERGENS
Contains sulphites. Vegan product.

ALCOHOL CONTENT
11% vol.

ANALYTICAL DATA
Acidity: 7 g/l | Residual sugar: 12 g/l | Extract: 18 g/l