



**PRODUCER PROFILE**

Winery Owner(s):  
Mauro and Anselmo Chiarli  
Winemaker:  
Filippo Mattioli  
Winery Founded:  
2003 (parent winery in 1860)  
Region:  
Emilia-romagna

**WINE STORY**

A hundred years after its founding in 1860 the Chiarli family debuted a new wine, appropriately named "Centenario." It used the Charmat method of effervescent winemaking that Chiarli had introduced to Lambrusco production area a few years earlier. Centenario a new wine for a new age showcased the slightly sweeter side of Lambrusco. The wine is amabile, literally "lovable," a designation for wines that are sweet but not so sweet they can only be served with dessert. It's produced with Lambrusco Grasparossa, a grape variety with deep color and high natural acidity that can counter the sugar content. The result is a well-balanced, intense red, soft, lightly effervescent wine that is indeed lovable.

**VINEYARDS & VINIFICATION**

<b>VINEYARD LOCATION:</b>	Cialdini estate (commune of Castelvetro)
<b>ELEVATION:</b>	90 meters
<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 years (planted 1995)
<b>YIELD:</b>	Up to 18,000 kg per hectare
<b>GRAPES:</b>	100% Lambrusco Grasparossa
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	Cold maceration of grapes at 54°F (12°C) for 4-5 days, followed by a soft pressing
<b>SECOND FERMENTATION:</b>	In autoclaves (pressurized tanks)
<b>MALOLACTIC FERMENTATION:</b>	Partial, in tank before second fermentation
<b>FILTRATION:</b>	Crossflow filter
<b>AGING CONTAINER:</b>	
<b>AGING TIME:</b>	
<b>BOTTLE AGING TIME:</b>	1-2 weeks
<b>PRODUCTION:</b>	55,000 bottles per year
<b>VEGAN:</b>	No

**TECHNICAL DATA**

<b>ALCOHOL:</b>	8%	<b>TOTAL ACIDITY:</b>	7 g/l
<b>RESIDUAL SUGAR:</b>	48 g/l	<b>EXTRACT:</b>	18 g/l