



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

| | |
|---------------------------------|--|
| 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: | Up to 18,000 kg per hectare |
| GRAPES: | 100% Lambrusco Grasparossa |
| TYPE OF YEAST: | Selected |
| FERMENTATION: | Cold maceration of grapes at 54°F (12°C) for 4-5 days, followed by a soft pressing |
| SECOND FERMENTATION: | In autoclaves (pressurized tanks) |
| MALOLACTIC FERMENTATION: | Partial, in tank before second fermentation |
| FILTRATION: | Crossflow filter |
| AGING CONTAINER: | |
| AGING TIME: | |
| BOTTLE AGING TIME: | 1-2 weeks |
| PRODUCTION: | 55,000 bottles per year |
| VEGAN: | No |

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

TECHNICAL DATA

| | | | |
|------------------------|--------|-----------------------|--------|
| ALCOHOL: | 8% | TOTAL ACIDITY: | 7 g/l |
| RESIDUAL SUGAR: | 48 g/l | EXTRACT: | 18 g/l |