



WINE STORY

The Vecchia Modena Premium Lambrusco di Sorbara represents the history both of the Chiarli wine Company and of Lambrusco wine itself. The bottle and label are reproductions of an 1892 bottle the oldest existing bottle containing Lambrusco that is still treasured in the Chiarli archives today. Chiarli Vecchia Modena won the first international recognition by a Lambrusco wine at the World Expo in Paris in 1900. Reintroduced in 2002 at a brand-new Cleto Chiarli winery, 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 minimal detectable sweetness.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Sozzigalli estate (commune of Soliera)
ELEVATION:	20 meters
SOILS:	Alluvial loam
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 di Sorbara
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration of grapes at 54°F (12°C) for 4-5 days; only free-run juice used for this wine; must held at cold temperatures until fermented in batches several times during the year
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:	150,000 bottles per year
VEGAN:	Yes

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:	11%	TOTAL ACIDITY:	9 g/l
RESIDUAL SUGAR:	8 g/l	EXTRACT:	16 g/l