



**PRODUCER PROFILE**

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

**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**

<b>VINEYARD LOCATION:</b>	Sozzigalli estate (commune of Soliera)
<b>ELEVATION:</b>	20 meters
<b>SOILS:</b>	Alluvial loam
<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>	7,000-9,000 kg per hectare
<b>GRAPES:</b>	100% Lambrusco di Sorbara
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	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
<b>SECOND FERMENTATION:</b>	None; this wine uses a single fermentation under pressure
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Crossflow filter
<b>AGING CONTAINER:</b>	Stainless-steel pressurized tanks
<b>AGING TIME:</b>	2 months
<b>BOTTLE AGING TIME:</b>	1 month
<b>PRODUCTION:</b>	150,000 bottles per year
<b>VEGAN:</b>	Yes

## TECHNICAL DATA

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