



Category:	WINE
Style:	SPARKLING METHODE
Variety:	LAMBRUSCO
Region:	MODENA
Vintage:	NV
Volume:	750ml
Vineyard:	CHIARLI was founded in 1860; today it is the most prestigious and most traditional Lambrusco private owned producer. The Company offer several brands; all wines are made with the same attention and care which start from the selection of the grapes in the vineyards and continue during the several steps of the vinification followed by the final slow and natural charmat method which make the wine sparkling.
Vinification:	Traditional pressing of the grapes followed by maceration at low temperature for 36 hours. Slow pris de mousse in cuves closes.
Appearance:	Ruby red colour with a nice and inviting ros froth.
Bouquet:	with a nice sweet and fruity nose.
Palate:	With a pleasant and youthful acidity, the taste is clean and smooth. To be served chilled (10 - 12 C).

Technical Analysis:

Alcohol:	7.50%	Residual Sugar:	50
Packaging:	6 x 750ml	Hancocks Product:	60700