

SWE LUSCIOUS LAMBRUSCO – FOCUS ON EMILIA ROMAGNA



Luscious Lambrusco

It's delightfully refreshing, with a sparkle-enlivened bouquet that can vary from fruity with pleasant vinous overtones to floral with hints of violets and heather

On the palate Lambrusco is pleasant, with nice nice fruit flavors and clean finish

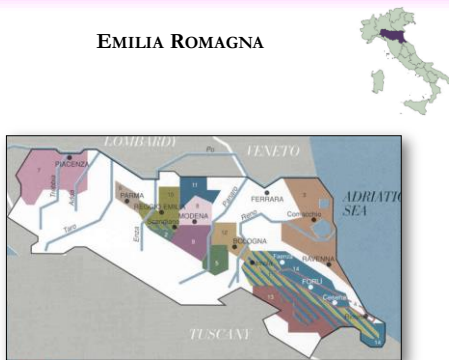
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WINE REGIONS OF ITALY



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EMILIA ROMAGNA



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EMILIA ROMAGNA



- Region consists of two distinct sectors. Emilia was the name of the road (Via Emilia) the Romans built to link the coast of Rimini to the hinterland. Romagna as a name can be traced to when the Romans occupied the area for a lengthy period
- Emilia, to the east is home to beautifully perfumed sparklers as well a delightful still reds and whites. Romagna to the west is known for fine wines produced from the native Albana, Sangiovese and Trebbiano
- Lambrusco is a native vine that has a 2,000 year-old history
- DOCG – Albana di Romagna and Colli Bolognesi Classico Pignoletto

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Emilia-Romagna

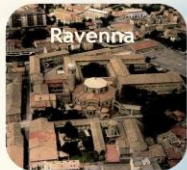


- 🍷 One of the flattest regions (Shaped like a triangle)
- 🍷 9 provinces
6th in size (Massachusetts)
- 🍷 48% consists of plains
27% hilly
25% mountainous

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Emilia-Romagna

Home to three UNESCO World Heritage Sites



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EMILIA ROMAGNA GRAPES AND WINES



Important Grapes

- White - Malvasia, Trebbiano, Ortrugo, Sauvignon Blanc or Spergola, Moscato, Pinot Grigio, Muller Thurgau, Tocai, Pagadebit, Garganega, Pinot Bianco, Pignoletto
- Red - Lambrusco, Lancellotta, Bonarda, Sangiovese, Dolcetto, Marzemino, Montepulciano, Pinot Nero, Cagnina

Important Wines

- Whites - Albana, Bianco di Scandiano, Montuni, Pagadebit, Pignoletto and Trebbiano
- Reds - Lambrusco, Sangiovese
- Whites and reds - Colli Bolognesi, Colli di Parma, Colli Piacentini

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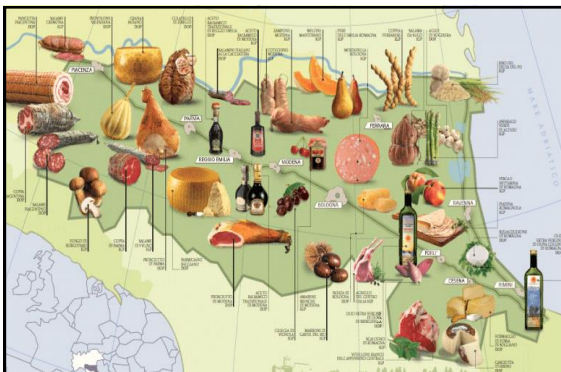
About Emilia-Romagna



The Emilia-Romagna region - commonly referred to as the "Bread Basket or "Stomach of Italy"- produces such popular delicacies as Parmigiano Reggiano cheese, Prosciutto di Parma ham and Balsamic Vinegar. The very lay of the land in Emilia-Romagna makes it perfect for growing wine grapes. From the low-lying plains that flank the River Po to the hills and Apennines further south, with the Malvasia of Piacenza's hills and the great Lambruscos of Reggio Emilia and Modena, the soil of Emilia Romagna yields wines that are lively, fresh and thoroughly contemporary.

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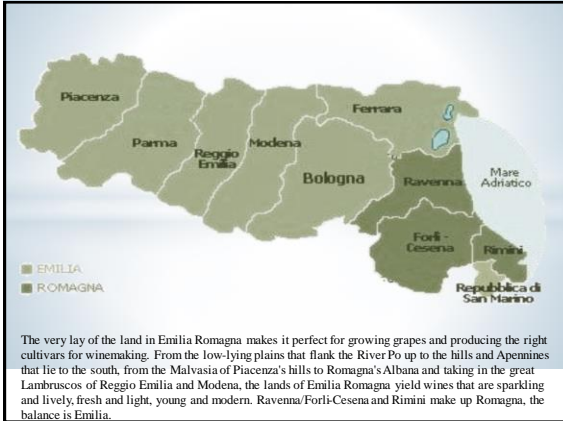
The Italian Paradox



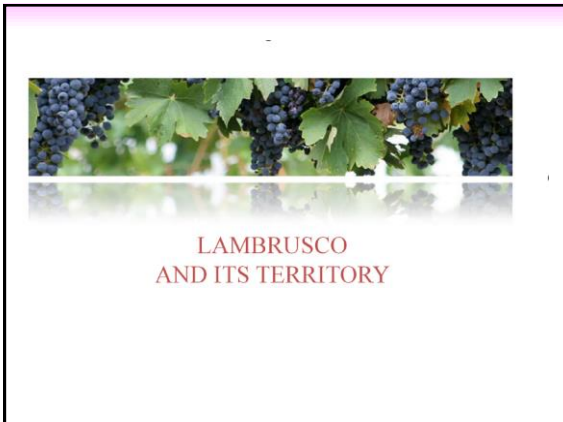
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LMBRUSCO GRAPE VARIETIES

The name Lambrusco represents a family of 12 native red grape varieties that have been grown and developed in Emilia-Romagna for centuries. They can be used singly or in combination depending on the rules of each DOC and the winemaking choices of individual producers within those areas.

Pellegrino

 Lambrusco del Pellegrino – known also as Lambrusco di Fiorano and Lambruscone – is found in the communes of Nonantola, Fiorano, Modena, Formigine and in the hills of Reggio Emilia.

Benetti

 This variety is interesting both because it adapts well to many growing conditions and because it is resistant to mould as it has widely spaced berries. That's why it's often used in organic viticulture. It is also late ripening and therefore can help spread out the harvest calendar to avoid too much concentration of the harvest, particularly when it is manual.

Oliva

 This variety was popular between the end of the 19th century and the start of the 20th when it was known as Lambrusco Oliva Grosso. Its name is due to the shape of its berries and it still can be found amongst plantings of old vines. It produces a richly coloured ruby wine, with good intensity and purple highlights. The nose is intense, fine and complex with notes of red berries, cherry and spice.

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Montericcio


 This grape has been grown between Broletto and Montericcio di Albinea, in the province of Reggio Emilia, since the 19th century and is now found throughout the province. Unlike other members of the Lambrusco family, this variety tends to develop very small berries that are widely spaced with unripe anthocyanins. That's why its wines are lacking in colour richness, tending towards pale reds. But Montericcio does offer lively acidity and low tannins, making it suitable for sparkling wines. Montericcio produces wines with delicate notes of blackberry and berries as well as dog roses and violets.

Marani


 There is evidence of this grape being cultivated around Reggio Emilia since the 19th century. Today it still is found there, as well as in the areas around Parma and Mantova. Lambrusco Marani is used in blends with others in the family, and its high acidity and light tannins make it suitable for sparkling wines, including whites. It brings delicate perfumes of maraschine cherry, blackcurrant and floral notes of violet.

Maestri


 This variety is prevalent in the west of the province of Reggio Emilia, especially in the communes of Montecchio, Boretto and Gualtieri. It is believed to have originated in the area around Parma, particularly at Villa Maestri, near San Pancrazio. Its adaptability has favoured its planting as far away as Puglia. Lambrusco Maestri is a well-coloured wine of deep ruby red with purple highlights and with good body and tannins. When it's been well made it's able to offer notes of red fruits like cherry and wild berries and a floral aroma of violets.

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Lambrusco DOP/DOC, IGP/IGT



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Emilia Romagna Lambrusco DOP/DOC and IGP/IGT

- **Lambrusco di Sorbara DOP/DOC**
85% Sorbara and a maximum of 15% other Lambrusco varieties. Rose and Red styles may be produced

- **Lambrusco Grasparossa di Castelvetro DOP/DOC**
85% Grasparossa and maximum 15% other Lambrusco sub varieties and/or Malbo Gentile. Rose and Red

- **Colli di Scandiano e di Canossa DOP/DOC**
Lambrusco - Minimum 85% Lambrusco Barghi, Maestri, Marani and/or Salamino. Maximum 15% Ancellotta, Croatina, Malbo Gentile, Marzemino, Perla dei Vivi, Sgavetta, and/or Termarina
Lambrusco Grasparossa Minimum 85% Grasparossa; maximum 15% Ancellotta, Croatina, Lambrusco Marani, Lambrusco Salamino, and/or Malbo Gentile
Lambrusco Monterico Minimum 85% Monterico; maximum 15% Ancellotta, Croatina, Lambrusco Grasparossa, Lambrusco Marani, Lambrusco Salamino, and/or Malbo Gentile Red

- **Lambrusco Salamino di Santa Croce DOP/DOC**
85% Salamino and maximum 15% Ancellotta, Fortana and/or other Lambrusco subvarieties. Rose and Red

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Emilia Romagna Lambrusco DOP/DOC and IGP/IGT cont'd

- **Modena DOP/DOC**
Lambrusco Rosato - Minimum 85% Lambrusco; maximum 15% Ancellotta, Fortana, and/or Malbo Gentile
Rosso - Minimum 85% Lambrusco; maximum 15% Ancellotta and/or Fortana
Lambrusco - Minimum 85% Lambrusco; maximum 15% Ancellotta, Fortana, and/or Malbo Gentile
Novello (Rosso, Lambrusco)
Rose and Red

- **Reggiano DOP/DOC**
Lambrusco - Minimum 85% Lambrusco (Barghi, di Sorbara, Grasparossa, Maestri, Marani, Monterico, Oliva, Salamino, and/or Viadanese); maximum 15% Ancellotta, Fogarina, Lambrusco a Foglia Frastagliata, Malbo Gentile, Marzemino, Perla dei Vivi, Sgavetta, and/or Termarina Lambrusco Salamino (Rd, RdFr, RdSw, RdFrSw); Minimum 85% Lambrusco Salamino; maximum 15% Ancellotta, Lambrusco Marani, Lambrusco di Sorbara, and/or Malbo Gentile
Novello Lambrusco
Red and Rose

- **Colli di Parma DOP/DOC**
Lambrusco Maestri between 85% and 100%. Max 15% other non-aromatic red grapes recommended and/or allowed for growing in the province of Parma. Red

- **Lambrusco Emilia IGP/IGT**
Lambrusco - Minimum 85% Lambrusco and maximum 15% other allowed red grapes for the Red and Rose
Lambrusco Bianco - Minimum 85% Lambrusco and a maximum 15% other allowed white grape varieties

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Lambrusco and Food

Lambrusco is a wine of outstanding characteristics; a sparkling, and evanescent froth, a rich taste with a good level of acidity that is balanced by the right amounts of sugars in the *medium dry and sweet* versions. Refreshing and pleasant to drinks, it adapts equally to the traditional foods of the region as well as many international dishes. These are well rounded wines and, served cool, are appropriate to many occasions as is proven by their success in Italy and throughout the world. Lambrusco with spice is really so nice!



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Riunite



The History of Cantine Cooperative Riunite
In 1950, nine wine producers from the agriculturally rich Emilia-Romagna region "united" to form the Cantine Cooperative Riunite. The Cooperative's goal was to not only reflect the outstanding wine historically produced in agricultural Emilia, but to join forces in dynamic synergy which would transform small village wineries and individual farmers into a highly respected world-class concern that would never forget its roots and core values. Year after year, the work ethic and perseverance of people from the Emilia region enabled Riunite to expand its business with 1,500 members, 5 grape crushing centers and one of the most efficient bottling regimens in the world. Cantine Riunite has since expanded its base to embrace partner producers that work in some of Italy's best-known winemaking areas.

1967 – Riunite arrives in America

1993 - Riunite was the first winery in Europe to be granted "Certified Quality" status. ISO 9002 and ISO 14001



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Lambrusco Maestri

- ❖ "Maestri" derives from Villa Maestri in Parma (famous for its Lambrusco vineyards)
- ❖ Fruit, intense color and full bodied
Mostly used for blending
(good tannins)
- ❖ Adaptable to different climates & environments.
- ❖ Grown around Parma
- ❖ Shows good resistance to most common diseases and extreme weather conditions

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Lambrusco Marani



- ❖ Imparts brightness, taste, perfume and color
(Cross - **Salamino**, Sorbara, Montericco)
- ❖ Late maturing, high yielding
- ❖ Sensitive to frost
- ❖ Added for Muscularity
(tannin & acidity)
- ❖ Mainly grown in Modena, Parma and Reggio Emilia... first identified in 1825

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Lambrusco Montericco



- ❖ Montericco - a small village situated in the hills south of Reggio
- ❖ Known for berry fruit, color and perfume
- ❖ Soft, supple, round, soft tannins
- ❖ Late ripening
- ❖ This variety has almost disappeared

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Lambrusco Salamino



- ❖ Lambrusco Salamino derives its name from its cluster (small, thin and compact)
- ❖ Most widely planted Lambrusco variety
- ❖ Known for perfume aroma, harmony, color & richness
(most floral of all Lambrusco)
- ❖ Very dark in color with violet froth
(Thick skins)
- ❖ Likes to grow in sand, silt and clay
- ❖ Because of its firm structure Lambrusco Salamino can be aged for few years.

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Ancellotta



- ❖ aka Lancellotta
- ❖ Known for roundness, warmth & color (that's why mostly used in blends)
- ❖ Lower acidity than any Lambrusco
- ❖ Good resistance to wind and drought
- ❖ Half of its production is in E-R
- ❖ Not part of the Lambrusco family but it is called the "missing" grape

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BIUNITE - LAMBRUSCO DNV

OVERVIEW
 Biunite from the hills is one of the biggest Italian red wine areas. It's a deep red wine with a good amount of acidity, typical of the region. The primary grape is Ancellotta, with Lambrusco di Sorbara and Lambrusco di Monforte di Sorbara also present. The wine is known for its roundness and warmth, and is often used in blends.

ADDITIONAL DETAILS
 The wine is made from a blend of Ancellotta and Lambrusco di Sorbara. It has a soft and round character, with a good amount of acidity. The wine is known for its roundness and warmth, and is often used in blends. The wine is made from a blend of Ancellotta and Lambrusco di Sorbara. It has a soft and round character, with a good amount of acidity. The wine is known for its roundness and warmth, and is often used in blends.

Food Pairings
 Perfect for pasta, pizza, and other Italian dishes. The wine's roundness and warmth make it a great accompaniment for hearty dishes. The wine is known for its roundness and warmth, and is often used in blends.

Biunite Lambrusco is at the top of the list of the 25 Most Influential Italian Wines of the Last 25 Years

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UMBERTO CAVICCHIOLI E FIGLI

The Cavicchioli family has been cultivating vines in the San Prospero province of Modena (Sorbara DOC) for over a century, but it was not until 1928 that Umberto Cavicchioli began bottling the wine under his family name. Umberto's two grandsons, brothers Sandro and Claudio are still part of the business today. The Cavicchioli family is among the largest landowners in the Modena DOC with 235 acres of vineyards of which 173 acres are of the prized Lambrusco di Sorbara variety. Here, the climate is always humid with cold winters and hot summers and vineyards are planted in the pergola system to keep the vines dry.

Their family's focus on vineyard ownership, low yields and DOC production has been instrumental in establishing Cavicchioli as one of the leaders in high-quality Lambrusco. These wines have been sold predominantly in their native Italy, but have also found a home in markets around the world, such as the USA.

Cavicchioli makes world-class Lambruscos and whether delicate or robust, dry or abboccato, these wines have a pronounced acidity which, together with its bubbles, are perfect foils to Emilia's hearty cuisine based on dairy, cured pork and egg pasta. Versatile, celebratory and perfect for all occasions, Cavicchioli Lambrusco's offer great value and outstanding quality.

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Lambrusco Grasparossa



- ❖ GRASPA – “Stem”
ROSSA – “Red”
- ❖ A special characteristic: with the arrival of autumn, not only the leaves turn red, but also the stalk and pedicels.
- ❖ Contributes color, intense fruity aromas and softness
- ❖ Considered to be the fullest bodied

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IMPORTERS OF WINE AND SPIRITS



UMBERTO CAVICCHIOLI E FIGLI - ROBANERA LAMBRUSCO
MODENA DOC (NV)

OVERVIEW

“Robanera” or “Black Wine” yields this wine’s intense color. This 100% Grasparossa is sourced from vineyards located in the center of the Modena DOC area. The fruit is harvested at the end of October and goes 42 days skin contact. Secondary fermentation occurs in stainless steel tanks in the “Robanera” (off-dry) style.

Tasting: The wine brewed on sparkling and using the diable carbon method on soil of modena contributes to the overall part of the production process.

Pair with: the typical dishes of Romagna cuisine. Excellent with desserts and dry confectionary.

ADDITIONAL DETAILS

A fresh and lively sparkling beverage. Its colour is an intense ruby red, the perfume is of red fruits and the taste is savory, full and velvety, with a slight tartness aftertaste.

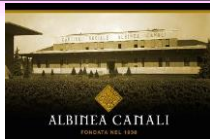
Technical Details

- Appellation: Lambrusco Modena DOC
- Denominazione: Robanera Primitivo
- Alcohol: 11%
- 750ml/25.4 fl.oz.
- Harvested: 2014
- IWC Code: 141010-2014-1
- Imported: USA, California at importation

PRICE 14.98



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- ◆ Albinea Canali was founded in 1936
- ◆ The winery is located between the towns of Albinea and Canali
- ◆ A Cooperative of 60 small farmer/growers
- ◆ Albinea Canali has always produced Lambrusco
- ◆ House style – “To Capture and bottle the fruit of Lambrusco”
Fruit Forward” & “To Celebrate Lambrusco”
- ◆ Albinea Canali is the leading producer of high end Lambrusco from Emilia

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Lambrusco Salamino



- ❖ Lambrusco Salamino derives its name from its cluster (small, thin and compact,)
- ❖ Most widely planted Lambrusco variety
- ❖ Known for perfume aroma, harmony, color & richness (most floral of all Lambrusco)
- ❖ Very dark in color with violet froth (Thick skins)

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Lambrusco Grasparossa



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ROSA – “Red”
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- ❖ Contributes color, intense fruity aromas and softness
- ❖ Considered to be the fullest bodied

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Ancellotta



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- ❖ Lower acidity than any Lambrusco
- ❖ Good resistance to wind and drought
- ❖ Half of its production is in E-R
- ❖ Not part of the Lambrusco family but we call it the “missing” grape

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Cleto Chiarli Tenute Agricole

The winery
 A century and a half of wines, one family, millions of bottles produced, worldwide acclaim, and a goal to keep on improving.

To accomplish this, in 2000, Cleto Chiarli was founded. More than a just a winery, Cleto Chiarli is a blueprint for a world in which great wines can be cultivated: a place in which to nurture its proprietary grapes to perfection. The modern facility, equipped with the right technology, nevertheless offers an atmosphere imbued with history and tradition.

No numbers, no production pressure, simply the desire to satisfy the authenticity of the wine.

Here, iconic wines such as Premium, Fondatore, Vigneto Chiarli were born. These are so rooted in the local area and history that merely calling them Lambruscos would fail to do them justice. Lambrusco alone is unable to capture the linear profile and mineral tones of a Sorbara or the feisty, frisky sensuality of a Graspinone.

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Lambrusco Sorbara

- ❖ Light ruby in color, great acidity
- ❖ Regarded as the highest quality clone
 - Limited production
 - Established as a DOC in 1970
- ❖ Grown in the northern part of E-R around the town of Sorbara
- ❖ Some similarities to Salamino (perfume aroma, harmony & richness)
- ❖ Likes sandy soils
- ❖ Good resistance to diseases; susceptible to ESCA.
- ❖ Best with rich foods

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CLETO CHIARLI
Real Spumante

**CLETO CHIARLI "VECCHIA MODENA PREMIUM"
LAMBRUSCO DI SORBARA DOC BRUT FRIZZANTE**



WINE STORY
The Vecchia Modena Premium Lambrusco di Sorbara represents the history both of the Chiarli wine Company and of Lambrusco wine itself. The brand and label are a reproduction of an 1880s original label which today is being re-created and updated with modern design. The Chiarli and the Vecchia Modena label are the traditional recognition by a Lambrusco wine at the World Expo in Paris in 1889 and in London in 1903 and in other cities. This unique wine is made through a single fermentation under pressure, after the normal two-fermentation process of almost all other sparkling wines. This is the first large with minimal delicate operations.

VINEYARDS & VINIFICATION

VINEYARD LOCATION	Monteghetti estate (commune of Sorbara)
VARIETALS	20 vitigni
SOIL	Alcalic soils
WINEMAKING PRACTICES	Organic viticulture with integrated pest management
AGE OF VINES	20 years (average 300)
YIELD	100 quintals per hectare
GRAPE	100% Lambrusco di Sorbara
TYPE OF YEAST	Selected
MAIN FERMENTATION PRACTICES	Cold fermentation with less contact for 7 months
SECOND FERMENTATION	None. The wine uses a single fermentation under pressure
DECAANTATION / BOTTLING	Yes
DECAANTATION	Condition filter
WINE CONDITION	Sparkling (not pressurized) 0.4 bar
ALCOHOL	12.5% vol
BOTTLE ALCOHOL	12.5% vol
PRODUCTION	100000 bottles per year
USUAL	Yes

TECHNICAL DATA

ALCOHOL	12%	TOTAL ACIDITY	8 g/l
RESIDUAL SUGAR	5 g/l	DENSITY	810 g/l

19.99

Cleto Chiarli

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Phone: 04 99368
