

**LAMBRUSCO MODENA – VINO FRIZZANTE SECCO – VECCHIA MODENA CLETO CHIARLI E FIGLI
– MODENA – IMBOTTIGLIATO DA CHIARLI 1860 – MODENA – ITALIA 11% 2012**

COLOUR: purple red

FLAVOURS: strawberries, cherry, vegetal note, rose and violet

TASTE: nice salivation and very tiny body; decent sapidity (mineral notes) for the carbon dioxide and the final is lightly bitter; the gustative aromatic persistency is about 2/3 seconds

PAIRING: *tortellini in brodo*

- The fatness of the meat is countervailing the salivation of the wine
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The sweet tendency of the dough is counterweighing the bitterish sensation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine