

# 1077 ROSATO

*Casali*  
VITICULTORI  
DAL 1900

## 1077 ROSE' SPUMANTE EXTRA DRY

APPELLATION: Vino Spumante di Qualità

CATEGORY: sparkling Rosè Extra Dry Charmat Method

PRODUCTION AREA: Reggio Emilia

GRAPES: Lambrusco di Sorbara, Lambrusco Grasparossa

SOIL: chalky-calcareous

HARVEST: mid September

WINEMAKING: selected grapes harvested by hand. Gentle pressing, light maceration for a few hours and subsequent alcoholic fermentation in stainless steel. Second fermentation in autoclave (Charmat Method) at controlled temperature.



COLOUR: bright pale pink

AROMA: fragrant and persistent, with notes of raspberry, wild strawberry and violet, together with light hints of orange peel.

TASTE: elegant and well-balanced wine. The acidity of Sorbara, well softened by the residual sugar, is balanced by the personality of Grasparossa.

PAIRINGS: Perfect as an aperitif and as a sparkling wine to accompany appetizers. Versatile, it expresses itself best with delicate first courses, both fish and meat.

Serving temperature 6-8 °C

Alcohol content: 11 % vol.

Residual sugar: 14 g/l

Bottle size 750 ml