

*Casali*  
VITICULTORI  
DAL 1900

**1900 ROSE' SEMI-SWEET  
LAMBRUSCO**

APPELLATION: Emilia IGP

CATEGORY: Rosé Semi-sweet Lambrusco

PRODUCTION AREA: Scandiano and Correggio

GRAPES: 50% Lambrusco Marani, 50% Lambrusco Salamino

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: soft pressing of the grapes and half-a-day maceration followed by a fermentation in stainless steel tanks at a controlled temperature. Refermentation in stainless steel tanks.

COLOR: cherry red.

BOUQUET: sweet notes of ripe raspberry, delicate hints of wild rose and peony.

TASTE: smooth wine, fresh, with a lingering finish of sweet cherry and rose petals.

PAIRINGS: raspberry tart, cream donuts.

Serving temperature 8-10°C (46°-50°F)

Alcohol 8 %

Residual Sugar 45 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml



1900