



*Casali*  
VITICULTORI  
DAL 1900



Lambrusco

## LAMBRUSCONE

*Bottled for the first time in the 70s, when production regulations had not been established yet, Today Lambrusco is the only lambrusco on the market allowed to show this adjective-name on the label.*

APPELLATION: Emilia IGP

CATEGORY: Dry Red Lambrusco

PRODUCTION AREA: Scandiano

GRAPES: 30% Lambrusco Grasparossa, 30% Lambrusco Salamino, 30% Lambrusco Marani, 10% Malbo Gentile

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: soft pressing of the grapes followed by a 7-day maceration. Temperature-controlled fermentation and 15-day refermentation in stainless steel tanks.

COLOR: deep purple red with dense froth.

BOUQUET: vinous, intense with blackberry and cherry aromas, delicate almond finish.

TASTE: intense and persistent, well-balanced, fresh and full-bodied with discreet tannins.

PAIRINGS: bolognese pasta, italian bread with cold cuts.



Serving temperature 12-14°C (53°-57°F)

Alcohol 11 %

Residual Sugar 14 g/l

Total Acidity 7

Ph 3.20

Bottle size 750 ml