



Casali
VITICULTORI
DAL 1900

MIGLIOLUNGO

A unique blend of "forgotten" Lambruscos and Reggio's historic grape varieties, in conjunction with Istituto Agrario A. Zanelli.

APPELLATION: Emilia IGP

CATEGORY: Red Dry Lambrusco

PRODUCTION AREA: Reggio Emilia

GRAPES: Croatina, Durella, Fogarina, Fortana, Sgavetta, Lambrusco Barghi, Lambrusco a Foglia Frastagliata, Ancellotta, Uva Tosca, Termarina, Scarsafoglia, Perla dei Vivi, Marzemino, Lambrusco Viadanese, Lambrusco Salamino, Lambrusco Oliva, Lambrusco Montericco, Lambrusco Marani, Lambrusco Maestri, Lambrusco Gasparossa, Lambrusco di Sorbara

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: careful selection of 21 ancient grapes grown by Istituto Agrario Antonio Zanelli. Soft pressing of the grapes and six-day maceration followed by temperature-controlled fermentation and refermentation in stainless steel tanks.

COLOR: intense ruby red with purple hues.

BOUQUET: fruity notes, like blackberry, plum and red cherry, typical of ancient varieties of Lambrusco. Underbrush notes on the finish.

TASTE: full-bodied wine, slightly tannic. Perfectly balanced fresh and savory notes. Elegant.

PAIRINGS: stewed beef, chicken yakitori.

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

Alcohol 11 %

Residual Sugar 8 g/l

Total Acidity 8

Ph 3,20

Bottle size 750 ml



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