



**Casali**  
VITICULTORI  
DAL 1900



## PRA DI BOSSO STORICO

*A historic wine which is still unique today. Made from a selection of the best hilly vineyards, Pra di Bosso Storico speaks volumes of our origins in an ambitious wine which aims for excellence.*

APPELLATION: Reggiano DOP

CATEGORY: Dry Red Lambrusco

PRODUCTION: Scandiano

GRAPES: 60% Lambrusco Salamino, 30% Lambrusco Maestri 10% Malbo Gentile

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: Destemming, soft pressing of the grapes, ten-day maceration followed by temperature-controlled fermentation, 15-day refermentation at 60° F in stainless steel tanks to preserve its vibrant aromas.

COLOR: intense ruby red with purple hues.

BOUQUET: marked floral aroma of wild violet, fruity notes of blackberry, raspberry and cherry.

TASTE fresh with pleasant structure, fruity mouth and lingering finish.

PAIRINGS: starters of cured meats, first course with duck or truffle.

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

Alcohol 11,5 %

Residual Sugar 6 g/l

Total Acidity 8

Ph 3,20

Bottle size 750 ml



Pra di Bosso