

# 1077 Rosé Spumante Extra Dry

Sparkling Rosè Extra Dry Charmat Method

*Casali*  
VITICULTORI  
DAL 1900

## 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.

## Color

Bright pale pink.

## Bouquet

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** 11 % vol.

**Residual Sugar** 14 g/l

**Total Acidity** 7

**Ph** 3,10

**Bottle size** 750 ml

