

1900 Lambrusco Rosso Amabile

Red Semi-sweet Lambrusco

Casali
VITICULTORI
DAL 1900



Appellation

Emilia IGP

Category

Red Semi-sweet Lambrusco

Production Area

Scandiano and Correggio

Grapes

55% Lambrusco Marani, 40% Lambrusco Salamino, 5% Ancellotta

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

Ruby red with purple hues.

Bouquet

Fruity with sweet berries notes such as raspberry and strawberry, wild flowers and violet.

Taste

Rich in flavor, with a hint of red berries, well balanced and pleasantly round.

Pairings

BBQ ribs, potato pie.

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

Alcohol 8 % vol.

Residual Sugar 45 g/l

Total Acidity 7,5

Ph 3,20

Bottle size 750 ml

