

Lambruscone

Dry Red Lambrusco

Casali
VITICULTORI
DAL 1900

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 fullbodied with discreet tannins.

Pairings

Bolognese pasta, italian bread with cold cuts.

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

Alcohol 11 % vol.

Residual Sugar 14 g/l

Total Acidity 7

Ph 3,20

Bottle size 750 ml

