

Migliolungo

Red Dry Lambrusco

Casali
VITICULTORI
DAL 1900

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 % vol.

Residual Suga 8 g/l

Total Acidity 8

Ph 3,20

Bottle size 750 ml

