

Pra di Bosso Noir

Sweet Red Lambrusco

Casali
VITICULTORI
DAL 1900



Appellation

Reggiano DOP

Category

Sweet Red Lambrusco

Production Area

Reggio Emilia

Grapes

75% Lambrusco Salamino, 15% Ancellotta, 10% Lambrusco Maestri

Soil

Clayey-calcareous

Harvest

Mid September

Winemaking

Soft pressing of the grapes followed by a long maceration.
Temperature-controlled fermentation and refermentation in stainless steel tanks.

Color

Deep purple.

Bouquet

Sweet yet vinous, hints of ripe black berries,
fresh herbal notes.

Taste

Round, sweetness balanced by elegant acidity,
long finish with black currant and black plum notes.

Pairings

Spicy chicken-wings, falafel with mustard.

Serving temperature 12-14°C

Alcohol 8% vol.

Residual Sugar 80 - 90 g/l

Total Acidity 7,5

Ph 3.25-3.30

Bottle size 750 ml

