

Pra di Bosso

Dry Red Lambrusco

Casali
VITICULTORI
DAL 1900

Appellation

Reggiano DOP

Category

Dry Red Lambrusco

Production Area

Scandiano

Grapes

40% Lambrusco Marani, 40% Lambrusco Montericco, 20% Lambrusco Salamino

Soil

Clayey-calcareous

Harvest

Mid September

Winemaking

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

Color

Deep ruby red with dense purple froth.

Bouquet

Young and crispy, violet and wild berries aromas like raspberry and blackberry.

Taste

Dry, discreet tannins, full-bodied, lingering aromatic taste.

Pairings

First courses, pasta with meat sauce, boiled meats.

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

Alcohol 11 % vol.

Residual Sugar 9 g/l

Total Acidity 7

Ph 3,20

Bottle size 750 ml - 0.375 ml - 1.5 ml

