Pra di Bosso Storico

Dry Red Lambrusco

Casali VITICULTORI DAL 1900

Appellation
Reggiano DOP

Category
Dry Red Lambrusco

Production Area
Scandiano

Grapes
60% Lambrusco Salamino, 30% Lambrusco Maestri
10% Malbo Gentile

Soil
Clayey-calcareous

Harvest
Mid September

Winemaking
Destemming, soft pressing of the grapes, ten-day maceration followed by temperature-controlled fermentation, 15-day refermentation at 60° F in stainless steel tanks to preserve its vibrant aromas.

Color
Intense ruby red with purple hues.

Bouquet
Marked floral aroma of wild violet, fruity notes of blackberry, raspberry and cherry.

Taste
Fresh with pleasant structure, fruity mouth and lingering finish.

Pairings
Starters of cured meats, first course with duck or truffle.

Serving temperature 12-14°C (53°-57°F)
Alcohol 11.5 % vol.
Residual Sugar 6 g/l
Total Acidity 8
Ph 3,20
Bottle size 750 ml

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