



## '1900' MALBO GENTILE

Emilia-Romagna is a land of millennia-old food and wine traditions, the region where the tri-color flag was born, and home to Casali Viticultori, founded over 120 years ago by Giuseppe Casali. As the first winery in Scandiano, it grew in leaps and bounds over the last century, and in 2014, became part of the Emilia Wine Group, which brings together local wine excellence.

Preserving the local indigenous heritage through production that respects the characteristics of the grape varieties and the terroir that hosts them has always been one of Casali Viticultori's cornerstones. Today the modern winery produces Lambrusco from local native grapes, and the care and attention to what is done at the winery has since been embodied in the certification of the quality management system through the FSSC 22000 standard issued by CSQA.

For 1900 Malbo Gentile, a soft pressing of carefully selected grapes is followed by a 4-day cold-soaking, fermentation, and 7-10 day refermentation in stainless steel tanks. Deep purple red in the glass, with a bouquet of sweet ripe fruit such as blackberry and blackcurrant jam. On the palate, well-balanced and full-bodied, with sweet sensations integrated into the freshness of the wine. Pairs gorgeously with blueberry pancakes and blackberry pie.

GRAPES	100% Malbo Gentile
APPELLATION	Colli di Scandiano e Canossa DOP
CATEGORY	Sweet red frizzante wine
PRODUCTION AREA	Scandino
SOIL	Clayey calcareous
ALTITUDE	100 m a.s.l.
PRODUCTION	160 quintals/hectare
VINE TRAINING	Spurred cordon
HARVEST	Mid-September
SERVING TEMPERATURE	53° -57°F
RESIDUAL SUGAR	90 g/L
ABV	6%
TOTAL ACIDITY	7
PH	3.20
FORMAT	750 ml
OENOLOGIST	Giulio Davoli



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