



## '1900' ROSSO SECCO

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 Rosso Secco, a soft pressing of the grapes and 2-day maceration is followed by temperature-controlled fermentation, and 7-day refermentation, in stainless steel tanks. Ruby red with purple hues, 1900 Rosso Secco has a distinctly fruity nose of strawberry and cherry, with hints of red rose and poppy flower. On the palate, medium-bodied and fresh, with a lingering and fruity finish. Brilliantly paired with oven-roasted turkey or steamed Chinese dumplings.

GRAPES	57% Lambrusco Marani, 40% Lambrusco Salamino, 3% Ancellotta
APPELLATION	Emilia IGP
CATEGORY	Dry red Lambrusco
PRODUCTION AREA	Scandino and Correggio
SOIL	Clayey calcareous
ALTITUDE	50-60 m a.s.l.
PRODUCTION	200 quintals/hectare
VINE TRAINING	Spurred cordon
HARVEST	Mid-September
SERVING TEMPERATURE	53°-57°F
RESIDUAL SUGAR	9 g/L
ABV	11%
TOTAL ACIDITY	7.5
PH	3.20
FORMAT	750 ml
OENOLOGIST	Giulio Davoli



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