

LAMBRUSCONE

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.

Bottled for the first time in the 1970s, when labeling regulations had not been established yet, today Lambrusco is the only Lambrusco on the market allowed to show this adjective-name on the label. Soft pressing of the grapes is followed by a 7-day maceration, temperature-controlled fermentation and 15-day refermentation in stainless steel tanks. In the glass, it is deep purple red with dense froth. An intense bouquet of blackberry and cherry aromas, with a delicate almond finish. On the palate, well-balanced, fresh and full-bodied with discreet tannins. Pairs perfectly with pasta Bolognese, or Italian bread with cold cuts.

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| GRAPES | 30% Lambrusco Grasparossa, 30% Lambrusco Salamino, 30% Lambrusco Marani, 10% Malbo Gentile |
| APPELLATION | Emilia IGP |
| CATEGORY | Dry red Lambrusco |
| PRODUCTION AREA | Scandino |
| SOIL | Clayey calcareous |
| ALTITUDE | 50-100 m a.s.l. |
| PRODUCTION | 200 quintals/hectare |
| VINE TRAINING | Spurred cordon |
| HARVEST | Mid-September |
| SERVING TEMPERATURE | 53°-57°F |
| RESIDUAL SUGAR | 14 g/L |
| ABV | 11% |
| TOTAL ACIDITY | 7 |
| PH | 3.20 |
| FORMAT | 750 ml |
| OENOLOGIST | Giulio Davoli |

