



Casali
VITICULTORI
DAL 1900

**INVERNAIA MILLENOVECENTO EDITION
2019**

This family reserve combines the qualities of the rare Malbo Gentile with Merlot and Cabernet Sauvignon, and embodies the century-long experience of the historic Casali brand.

APPELLATION: Emilia IGP

CATEGORY: Red Dry Still Wine

PRODUCTION AREA: Scandiano

GRAPES: 50% Malbo Gentile, 30% Cabernet Sauvignon, 20% Merlot

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: Soft pressing of hand-picked, selected hillside grapes. Temperature-controlled fermentation in stainless-steel tanks followed by 12-month aging in barrique. Additional bottle aging for a few months.

COLOR: deep ruby red.

BOUQUET: complex and intense, first notes of cherry, sour cherry and black currant, followed by hints of vanilla, liquorice and bay tree.

TASTE: consistent with the bouquet, the sip is intense, deep and round, smooth tannins and balanced acidity confer an elegant long finish to this wine.

PAIRINGS: tagliatelle with boar meat, stuffed duck.

Service temperature 16-18 °C (61 °F-64 °F)

Alcohol 14,5 % vol.

Residual sugar 2 g/l

Total acidity 5,5

Ph 3,45

Bottle size 750 ml



Invernaia