



Casali
VITICULTORI
DAL 1900

INVERNAIA RED

APPELLATION: Emilia IGP
CATEGORY: Red Dry Still Wine
PRODUCTION AREA: Reggio Emilia
GRAPES: 80% Merlot, 20% Cabernet Sauvignon
SOIL: clayey-calcareous
HARVEST: mid September

WINEMAKING: destemming and pressing of hand-picked grapes, followed by temperature-controlled fermentation. Aging in stainless-steel tanks before bottling.

COLOR: deep ruby red.

BOUQUET: wine of great impact having predominant aromas of dark fruits such as blackberry and cherry, delicate green and tobacco notes.

TASTE: greatly improving in bottle this wine is intense, ample and fruity with a long finish.

PAIRINGS: BBQ, pappardelle with boar meat.

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

Alcohol 13 % vol.

Residual sugar 1,5 g/l

Total acidity 5,6

Ph 3,40

Bottle size 750 ml



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