



Casali
VITICULTORI
DAL 1900



LAMBRUSCONE

Bottled for the first time in the 70s, when production regulations had not been established yet, Today Lambruscone is the only lambrusco on the market allowed to show this adjective-name on the label.

APPELLATION: Emilia IGP

CATEGORY: Dry Red Lambrusco

PRODUCTION AREA: Scandiano

GRAPES: 30% Lambrusco Grasparossa, 30% Lambrusco Salamino, 30% Lambrusco Marani, 10% Malbo Gentile

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: soft pressing of the grapes followed by a 7-day maceration. Temperature-controlled fermentation and 15-day refermentation in stainless steel tanks.

COLOR: deep purple red with dense froth.

BOUQUET: vinous, intense with blackberry and cherry aromas, delicate almond finish.

TASTE: intense and persistent, well-balanced, fresh and full-bodied with discreet tannins.

PAIRINGS: bolognese pasta, italian bread with cold cuts.



Serving temperature 12-14°C (53°-57°F)

Alcohol 11 %

Residual Sugar 14 g/l

Total Acidity 7

Ph 3.20

Bottle size 750 ml

Lambruscone