



Casali
VITICULTORI
DAL 1900

PRA DI BOSSO DRY

Pra di Bosso: The first single vineyard wine, made since the early 1980s.

APPELLATION: Reggiano DOP

CATEGORY: Dry Red Lambrusco

PRODUCTION AREA: Scandiano

GRAPES: 40% Lambrusco Marani, 40% Lambrusco Montericco, 20%
Lambrusco Salamino

SOIL: clayey-calcareous

HARVEST: mid September

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

COLOR: deep ruby red with dense purple froth.

BOUQUET: young and crispy, violet and wild berries aromas
like raspberry and blackberry.

TASTE: dry, discreet tannins, full-bodied, lingering aromatic
taste.

PAIRINGS: first courses, pasta with meat sauce, boiled meats.

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

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 7

Ph 3.20

Bottle size 375, 750 or 1500 ml



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