

Casali
VITICULTORI
DAL 1900

PRA DI BOSSO ROSE'

APPELLATION: Reggiano DOP

CATEGORY: Dry Rosé 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 and brief cold-soaking.
Temperature-controlled fermentation and refermentation in stainless steel
tanks.

COLOR: pale ruby.

BOUQUET: intense floral notes of rose and violet, wild berries
aromas like raspberry, strawberry, redcurrant.

TASTE: dry and intense with a long finish, freshness integrated
into the sweetness of the fruit.

PAIRINGS: risotto with shrimps and zucchini, roasted pork.

Serving temperature 10-12°C (50°-53°F)

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 7

Ph 3.20

Bottle size 750 ml



Pra di Bosso