



*Casali*  
VITICULTORI  
DAL 1900

## PRA DI BOSSO SEMI-SWEET

APPELLATION: Reggiano DOP

CATEGORY: Semi-sweet 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 a long maceration. Temperature-controlled fermentation and refermentation in stainless steel tanks.

COLOR: deep ruby red

BOUQUET: intense cherry, raspberry and redcurrant aromas

TASTE: intense and pleasant, red berries overtones, good body, well-balanced, pleasantly round

PAIRINGS: mushroom lasagna, curry chicken

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

Alcohol 8.5 %

Residual Sugar 45 g/l

Total Acidity 7

Ph 3,20

Bottle size 750 ml



Pra di Bosso