

PRA DI BOSSO NOIR

APPELLATION: Reggiano DOP

CATEGORY: Sweet Red Lambrusco

PRODUCTION AREA: Reggio Emilia

GRAPES: 75% Lambrusco Salamino, 15% Ancellotta, 10% Lambrusco Maestri

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 purple.

BOUQUET: sweet yet vinous, hints of ripe black berries, fresh herbal notes.

TASTE: round, sweetness balanced by elegant acidity, long finish with black currant and black plum notes.

PAIRINGS: spicy chicken-wings, falafel with mustard.

Service temperature 12-14 °C

Alcohol 8 % vol.

Residual sugar 80-90 g/l

Total acidity 7.5

Ph 3.25-3.30

Bottle size 750 ml



Pra di Bosso