

Casali
VITICULTORI
DAL 1900

1077 ROSE' BRUT

APPELLATION: Vino Spumante Qualità VSQ

CATEGORY: Sparkling Rosè Brut Charmat Method

PRODUCTION AREA: Scandiano

GRAPES: 100% Lambrusco di Sorbara

SOIL: chalky-calcareous

HARVEST: mid September

WINEMAKING: soft pressing of the grapes and brief cold-soaking. Temperate - 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: octopus and potatoes salad, chicken nuggets

Serving temperature 6-8°C (43°-46°F)

Alcohol 12 %

Residual Sugar 5 g/l

Total Acidity 8,5

Ph 3.10

Bottle size 750 ml



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