



Azienda Agricola Vitivinicola Alberici
CASALONE
Boretto (Reggio Emilia)

Emilia-Romagna

Alberici Casalone Lambrusco

Boretto, Italy



Wine	: Casalone Lambrusco
Appellation	: Emilia IGP
Grape varietal	: 85% lambrusco salamino, 15% ancellotta
Age of vines	: Average 20 years old
Soil	: Clay with sand and silt from Po River
Harvest	: Hand-harvested in mid to late September, depending on vintage
Yield per plant	: 3 Kg
Vinification	: Natural fermentation in bottle 6-8 months
Color	: Ruby red with violet streaks and a opulent violet foam
Nose	: Intense with ripe purple and black fruit
Taste	: Powerful with dense purple fruit and lengthy tannins
Alcohol	: 11%
Bottle	: Burgundy
Stopper	: Natural cork
Size	: 12/750ml



Traditional in style, this lambrusco shows ripe dark fruit and structured tannin throughout the palate. Beautiful in color, streaks of violet and deep red coat the glass with a bright and persistent bubble. Perfect for charcuteries or pizza, and best enjoyed with a slight chill. Drier than most, this bottling appeals to lambrusco newcomers and disciplined drinkers alike.

Via Casalone no. 10 42022 Boretto (RE), Italy
Email: vitivinicolaalberici@libero.net

Phone: 0522-964658

