



Winemaker: Giulio Davoli  
Generation: 4th

*Casali*  
VITICULTORI  
DAL 1900

## 1077 Spumante Spergola Millesimato Colli di Scandiano e Canossa DOP

For everyone who loves an unusual - but tasty and affordable - Italian bubbly comes this monovarietal Spergola from central Emilia-Romagna. Native to the Reggiano hills, this grape enjoys naturally high acidity, bolstered by the region's calcareous clay soils. In this case, a fascinating "long charmat" method (9-15 months in the autoclave) is also employed to encourage more pronounced aromatics and structure, along with finer perlage. A fantastic discovery and first-time import to the US!

### WINEMAKER BIOGRAPHY

Devoted to a host of historic Lambrusco clones – each with its own distinct character – Casali has been making traditional wines in Reggio Emilia since 1900. With the Pra di Bosso line, they have sought to elevate the category through low yields and a meticulous balance of silky tannins and acidity. From their dry Lambrusco to their prized Storico, and even the estate's semi-sweet amabile, this through line remains a constant!

### ENOLOGIST

4th

### TASTING NOTES

**Color** Pale straw with greenish highlights  
**Nose** Green apple and white peach, with hints of lemon grove and acacia  
**Palate** Crisp, smooth, and lemony  
**Finish** Long and refreshing



### VINEYARD & VINIFICATION

<b>Vineyard Location</b>	Colli di Scandiano e Canossa DOC, Emilia-Romagna
<b>Vineyard Size</b>	3.8 ha
<b>Varietals List</b>	100% Spergola
<b>Farming Practices</b>	Grapes sustainably farmed, including dry-farmed
<b>Elevation</b>	145 m
<b>Soils</b>	Calcareous, chalky clay
<b>Maturation Summary</b>	In Steel for 2 months and Bottled for 12 months
<b>In Steel</b>	2 months
<b>Alcohol</b>	12.0 %
<b>Acidity</b>	7.4 g/liter
<b>Residual Sugar</b>	5 g/liter
<b>Annual Production</b>	50,000 bottles



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## REGION

### EMILIA-ROMAGNA

Renowned for its regional cuisine, including Parmigiano Reggiano and Parma ham, Emilia-Romagna is a rich, fertile region in central northern Italy, and one of the nation's most prolific in terms of wine with some 55,000 hectares under vine. While best known for the frothy reds produced in its five Lambrusco DOCs (Grasparossa di Castelvetro, Modena, Reggiano, Salamino di Santa Croce, and di Sorbara), overall production is split between white and red grape varieties, and also includes Malvasia, Trebbiano, Barbera and Sangiovese. Given the large overall quantities grown, it may come as no surprise that a true minority (less than 20%) of wines from Emilia-Romagna fall into the category of DOC(G).

As far back as the seventh century BC, vines were introduced to this region by the Etruscans, then later adopted by the Romans, who used the Via Aemilia (after which the region is named) to transport wine between its cities. Notably, in the case of Lambrusco, vine varieties derive not from the *Vitis vinifera* whose descendants are grown throughout the world today, but rather from the *Vitis labrusca* species now unique to Emilia. Not unlike other ancient regions in Italy, a variety of altitudes, soil types, and mesoclimates allow for a wide array of biotypes and styles: near the western border, rolling sub-alpine hills and a cooler climate mirror conditions of next-door Piedmont; the vast, low lying hills and alluvial plains of Parma, Modena, and Bologna lay claim to much of the region's red wines (both sparkling and still); and to the east lie coastal flatlands and a maritime climate. Flowing west to east and demarcating the region's northern border, the famed River Po traverses the entire width of Emilia Romagna, linking the Apennines to the Adriatic Sea.

### COLLI DI SCANDIANO E CANOSSA DOC

Created in 1976, this DOC can be found in the dramatic hills just south of Reggio Nell'Emilia, home to the Reggiano designation. Like its neighbor, this DOC focuses squarely on sparkling Lambrusco. That established, still wines are also permitted, and the most historic among them is Scandiano's famed Bianco, with records (and more than a few poems) dating back to the Middle Ages. International varieties such as Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon are common in this DOC, along with two types of Malvasia. In addition, one sometimes sees rare local varieties such as Spergola, Marzemino, and Malbo Gentile make an appearance. While the appellation is small in terms of geography (less than 250 hectares combined across 15 municipalities), the landscape is quite varied, with vines in Scandiano planted along the floor of the Po River Valley, and those in Canossa sometimes growing above 500 meters. All varietal wines must contain a minimum of 85% of the grape printed on the label, with the exception of Spergola, which must be 100%.

## CASALI

Founded in 1900 by Giuseppe Casali, this 50-hectare estate is located in the village of Pratissolo, in the Scandiano foothills of central Emilia Romagna. For generations, the Casali family devoted themselves to the cultivation of multiple local clones of Lambrusco - including Marani, Montericco, and Salamino - alongside the indigenous white grape, Spergola, which they also used in the creation of the region's first Champagne-method sparkler (Ca'Besina) in the 1970s. Their local fame grew increasingly until 2014, when they officially joined the Emilia Wine Cooperative. Today, as then, the focus remains on crafting smooth, intelligent, integrated blends of different Lambrusco clones to help dispel the region's reputation for quantity over quality and help elevate their own DOP.

Overseen by enologist Giulio Davoli, the Pra di Bosso line weaves together different clones, each grown in their own soil type and mesoclimate, to achieve wines of unusual poise and balance. For example, in the case of their dry Lambrusco, the Salomino and Marani grapes are grown at a lower altitude in fertile, alluvial soils, encouraging rounder, more aromatic, full-bodied wine. These are then combined with Montericco fruit, grown at higher altitude in soils that are more calcareous and less fertile, providing acidic backbone and an intriguing herbal and floral component. The result? A Lambrusco that is deeply balanced in terms of both tannins and acidity, and displays remarkable complexity for the price point. This theme remains in place from one end of the portfolio to the other, from Casali's dry wines all the way to sweet!