



Winemaker: Giulio Davoli  
Generation: 4th

*Casali*  
VITICULTORI  
DAL 1900

## Pra di Bosso Dry Lambrusco Reggiano DOP

Made from a trio of historic clones, this remarkably balanced dry Lambrusco has all the typicity one could hope for... a beautiful, dark hue, brambly fruit, low alcohol, and acidity that was born for a grilled sausage or mushroom pizza. In terms of provenance, Casali was also one of the first Lambrusco producers in Reggiano, dating back over 120 years, and the Pra di Bosso line remains their pride and joy. Sustainably farmed and meticulously crafted, this is everything Lambrusco can and should be! 93 pts + Best Buy WE

### 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** Deep ruby with purple froth  
**Nose** Wild forest berries with a touch of violet  
**Palate** Perfectly integrated acidity and tannins  
**Finish** Lingering and slightly dry



### VINEYARD & VINIFICATION

<b>Vineyard Location</b>	Reggiano DOC, Emilia-Romagna
<b>Vineyard Size</b>	22 ha
<b>Varietals List</b>	40% Lambrusco Marani 40% Lambrusco Montericco 20% Lambrusco Salamino
<b>Farming Practices</b>	Grapes sustainably farmed, including dry-farmed
<b>Elevation</b>	50-100 m
<b>Soils</b>	Alluvial for Marani and Salamino; calcareous for Montericco
<b>Maturation Summary</b>	In Steel for 4 months and Bottled for 0.5 months
<b>In Steel</b>	4 months
<b>Alcohol</b>	11.0 %
<b>Acidity</b>	7 g/liter
<b>Residual Sugar</b>	9 g/liter



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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.

### REGGIANO DOC

Equidistant between Parma and Modena, this appellation was established in 1971 and is the largest of Emilia-Romagna's five Lambrusco DOCs. Only red grape varieties are permitted, including the indigenous Ancellotta, multiple clones of Lambrusco (see below), and Malbo Gentile. Outsiders such as Marzemino, Merlot, and Sangiovese are also permitted in small quantities. Spumante can be produced at virtually any level of sweetness - from brut nature to dolce - but the best of each category combines ripeness, body, and acidic balance to pair with rich regional cuisine. The Reggiano DOC is home to an array of different soils and mesoclimates, and Lambrusco clones have developed independently over the centuries. Central to production are Lambrusco Salamino (intense violet hue, good aromatics, and smooth tannins when grown in fertile river plains), Montericco (late ripening with great acidity when grown higher up in calcareous soils), Marani (floral aroma and green tannins from the valley floor), and Maestri (which also prefers the hillside, where it develops telltale freshness and acidity). Most wines tend to be blends made from weaving the various clones together - including those labeled 100% Lambrusco.

## 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 Salamino 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!