

# Terre di Casatico

## Lambrusco



Vineyard:	<p>Vineyards of the Casatico Estate, in Emilia-Romana district of northern Italy.</p> <p>The vineyards are exposed to the west, the vineyard is situated at an altitude between 700 and 750 feet above sea level. Density is 4000 plants per hectare. The soil is clayey and medium pebbly.</p>
Description:	<p>It is a deep impenetrable ruby red. The nose is fruity, lively with hints of wild berries. On the palate, dry, fleshy, moderate tannins and slightly acidic. It is full-bodied and rather soft with a long finish;</p> <p>The wine matches well with a whole range of dishes from the first course regional specialties of Emilia to cold meats and even meat on a spit.</p>
Harvest:	<p>The grapes are hand-picked in small boxes, between the last week of September and the first week of October.</p>
Winemaking:	<p>The grapes undergo crush stemming and the fermenters are set on the tanks under liquid nitrogen sublimation. The grapes macerate in pre-fermentation at a temperature of 2°C for two days. The temperature is allowed to rise to 25°C and fermentation begins. During the following 4/5 days the must is pumped over the cap several times a day, then it is raked. The wine completes fermentation without the skins.</p>
Varietal:	<p>Lambrusco Maestri</p>

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