

CANTASTORIE RED DRY

APPELLATION: Reggiano DOP

CATEGORY: Red Dry Lambrusco

PRODUCTION AREA: Scandiano and Correggio

GRAPES: 65% Lambrusco Marani, 30% Lambrusco Salamino, 5% Ancellotta

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: soft pressing of the grapes and two-day maceration followed by a fermentation in stainless steel tanks at a controlled temperature. Refermentation in stainless steel tanks.

COLOR: deep ruby red.

BOUQUET: marked fruity notes, such as red currant, red cherry and pomegranate.

TASTE: medium-bodied, well- balanced, fresh, mineral and fragrant.

PAIRINGS: stir-fried meatballs, oven roasted ribs.

Serving temperature 12-14°C (53°-57°F)

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml



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