

CANTASTORIE ROSE' DRY

APPELLATION: Reggiano DOP

CATEGORY: Rosé Dry Lambrusco

PRODUCTION AREA: Scandiano and Correggio

GRAPES: 70% Lambrusco Marani, 25% Lambrusco Salamino, 5% Ancellotta

SOIL: clayey-calcareous

HARVEST: mid September

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

COLOR: pale cherry red.

BOUQUET: red currant and wild strawberries notes, hints of rose petals.

TASTE: medium-bodied, fragrant and savoury with a pleasant lingering fruity sensation.

PAIRINGS: calamari, stuffed zucchini.

Serving temperature 8-10°C (46°-50°F)

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml



Cantastorie