

CANTASTORIE SCURO DRY

APPELLATION: Reggiano DOP

CATEGORY: Red 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 four-day maceration followed by a fermentation in stainless steel tanks at a controlled temperature. Re-fermentation in stainless steel tanks.

COLOR: deep ruby red.

BOUQUET: fruity with strong blackberries, plum and black cherries notes.

TASTE: slightly tannic, rich, with a strong flavor of ripe berries.

PAIRINGS: pork belly, grilled meats.

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

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 8

Ph 3.20

Bottle size 750 ml



Cantastorie