

Cantastorie Rosato Secco

Rosé Dry Lambrusco

Casali
VITICULTORI
DAL 1900

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 % vol.

Residual Sugar 9 g/l

Total Acidity 7,5

Ph 3,20

Bottle size 750 ml

