

Cantastorie Rosso Dolce

Red Sweet Lambrusco

Casali
VITICULTORI
DAL 1900

Appellation

Emilia IGP

Category

Red Sweet Lambrusco

Production Area

Scandiano and Correggio

Grapes

45% Lambrusco Marani, 45% Lambrusco Salamino, 10% 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

Strong notes of red fruits, such as red plum and wild strawberry.

Taste

Medium-bodied, smooth with a lingering finish of ripe red fruits.

Pairings

Fried apple pancakes, cherry pie.

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

Alcohol 8 % vol.

Residual Sugar 90 g/l

Total Acidity 7,5

Ph 3,20

Bottle size 750 ml

