

Cantastorie Scuro Secco

Red Dry Lambrusco

Casali
VITICULTORI
DAL 1900

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. Refermentation 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 % vol.

Residual Sugar 9 g/l

Total Acidity 8

Ph 3,20

Bottle size 750 ml

