

CANTASTORIE GRASPAROSSA

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: Red Dry Lambrusco

PRODUCTION AREA: Scandiano

GRAPES: 100% Lambrusco Grasparossa

SOIL: clayey-calcareous

HARVEST: mid September

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

COLOR: deep ruby red with purple hues.

BOUQUET: intense with typical scents of underbrush and violets, hints of ripe berries and almond.

TASTE: rich, medium-bodied, well-integrated tannins balanced by pleasant acidity, slight bitter fruit finish.

PAIRINGS: bolognese gnocchi, zucchini and bacon omelette.

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

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 6,5

Ph 3,35

Bottle size 750 ml



Cantastorie