

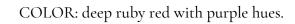
## CANTASTORIE GRASPAROSSA

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. Referentation in stainless steel tanks.



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

