DAL 1900

CANTASTORIE RED DRY

APPELLATION: Reggiano DOP CATEGORY: Red Dry Lambrusco PRODUCTION AREA: Scandiano and Correggio GRAPES: 65% Lambrusco Marani, 30% Lambrusco Salamino, 5% 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: marked fruity notes, such as red currant, red cherry and pomegranate.

TASTE: medium-bodied, well- balanced, fresh, mineral and fragrant.

PAIRINGS: stir-fried meatballs, oven roasted ribs.

Serving temperature 12-14°C (53°-57°F) Alcohol 11 % Residual Sugar 9 g/l Total Acidity 7.5 Ph 3.20 Bottle size 750 ml

