

**CANTASTORIE RED SEMI-SWEET**

APPELLATION: Emilia IGP

CATEGORY: Red Semi-sweet Lambrusco

PRODUCTION: 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 half-a-day maceration followed by a fermentation in stainless steel tanks at a controlled temperature. Refermentation in stainless steel tanks.

COLOR: intense ruby red with purple hues.

BOUQUET: fruity nose with notes of ripe berries, red plum and cherry.

TASTE: intense and pleasant, with a hint of red berries, well balanced and pleasantly round.

PAIRINGS: Thai rice with chicken, chicken fajitas.

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

Alcohol 8%

Residual Sugar 45 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml



Cantastorie