

CANTASTORIE ROSE' SEMI-SWEET

APPELLATION: Reggiano DOP

CATEGORY: Rosé Semi-sweet 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 half-a-day maceration followed by a fermentation in stainless steel tanks at a controlled temperature. Re-fermentation in stainless steel tanks.

COLOR: pale cherry red.

BOUQUET: delicate wine with fresh cherries and raspberries notes.

TASTE: smooth wine with a perfect balance between sweetness and acidity.

PAIRINGS: risotto with spring vegetables, eggplant parmigiana.

Serving temperature 8-10°C (46°-50°F)

Alcohol 9 %

Residual Sugar 45 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml



Cantastorie