

**CANTASTORIE SALAMINO**

APPELLATION: Reggiano DOP  
CATEGORY: Red Dry Lambrusco  
PRODUCTION AREA: Correggio  
GRAPES: 100% Lambrusco Salamino  
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: ruby red.

BOUQUET: delicate flowers aroma enriched by pleasant red berry notes, such as strawberry and raspberry.

TASTE: fragrant with silky tannins, slightly bitter finish, distinctive trait of the Salamino grape.

PAIRINGS: pumpkin ravioli, stewed brill.

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

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 8

Ph 3,15

Bottle size 750 ml

