

CANTASTORIE RED SWEET

APPELLATION: Emilia IGP

CATEGORY: Red Sweet Lambrusco

PRODUCTION AREA: 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 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: strong notes of red fruits, such as red plum and wild strawberry.

TASTE: medium-bodied, smooth with a lingering finish of ripe red fruits.

PAIRINGS: fried apple pancakes, cherry pie.

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

Alcohol 8%

Residual Sugar 90 g/l

Total Acidity 7,5

Ph 3,20

Bottle size 750 ml



Cantastorie