MEDICI ERMETE & FIGLI srl
Via Isacco Newton, 13/a
42124 Gaida di Reggio Emilia - ITALY
Phone: + 39 0522 942135 / +39 0522 947182
Mail: info@medici.it

Assolo

Reggiano DOC Dry



Colour: intense brilliant ruby red.
Aroma: intense, typical, fruity redolence.
Flavour: dry and fruity, round, fresh, lively and delectably harmonious.

Data sheet

Bottle: 0,75 l. fungo
N° of bottles produced: 90.000
Classification: sparkling dry red wine fermented in stainless steel tank
Area of production: Reggio Emilia
Place: Tenuta I Quercioli
Plant system: "Cordone speronato"
Max. production per hectare: kg. 12.000
Soil: clayey soil
Sugar: 14 g/l.
Total acidity: 7 g/l.
Volatile acidity: 0,35 g/l.

Vintage: 2022
Serving temperature: 14 - 15° C
Vines: 51% Ancellotta, 49% Lambrusco Salamino
Alcoholic content: 11,5% vol.
Ageing: To be consumed while young within 1 or 2 years

Pairing

Emilian cuisine
Cured pork meats, such as salami from Felino, mortadella (large Bologna sausage), culatello (salami made of lean ham), raw ham; tortelli stuffed with pumpkin and herbs.

Italian cuisine
Cured pork meats, seasoned cheese, stuffed roast, grilled meats, gourmet pizzas.

International cuisine
Noodles, beef ramen, enchiladas.

Casa Medici cuisine
Tortelli with herbs, fried lamb ribs.

Vegetarian cuisine
Lasagne with edible bolete mushrooms and pumpkin.

SUSTAINABLE WINERY 3E EQUALITAS