

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: 2023

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.