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# Assolo

Reggiano DOC Dry, Reggiano DOC Secco




**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**: 2020
**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.