

Quercioli Grasparossa Dry

Lambrusco DOC Dry



Colour: intense ruby red.

Bouquet: pleasant and persistent, with violet scent.

Taste: dry, fruity, fresh, lively and pleasantly harmonious.

Scheda tecnica

Bottle: 0,75 l. cork

Classification: sparkling dry red wine at natural fermentation

Area of production: Modena

Place: Castelvetro

Plant system: "Cordone speronato"

Max. production per hectare: kg. 14.000

Soil: clayey soil

Sugar: 12 g/l.

Total acidity: 6,50 g/l.

Acidità volatile: 0,35 g/l.

Vintage: NV

Alcoholic content: 11% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco Grasparossa

Ageing: To be consumed while young within 1 or 2 years

Pairing

Particularly suitable to accompany dishes typical of the cuisine of the area.