

## Quercioli Grasperossa Sweet

Lambrusco DOC Sweet



**Colour:** intense ruby red.

**Bouquet:** pleasant and persistent with violet scent.

**Taste:** sweet, fruity, fresh, lively and pleasantly harmonious.

### Data sheet

**Bottle:** 0,75 l. cork

**Classification:** sparkling sweet red wine fermented in stainless steel tank

**Area of production:** Modena

**Place:** Castelvetro

**Plant system:** "Cordone speronato"

**Max. production per hectare:** kg. 14.000

**Soil:** clayey soil

**Sugar:** 51 g/l.

**Total acidity:** 6,20 g/l.

**Volatile acidity:** 0,35 g/l.

**Vintage:** NV

**Alcoholic content:** 8% vol.

**Serving temperature:** 8 - 10° C

**Vines:** Lambrusco Grasperossa

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

### Pairing

#### emilian cuisine

Tortelli stuffed with pumpkin and spices, sbrisolona cake (hard and crumbly cake made with almonds), zuppa inglese.

#### Italian cuisine

Tiramisu, dark chocolate, penne all'arrabbiata.

#### International cuisine

Sweet and sour pork, kebab, scotch eggs.

#### Vegetarian cuisine

Vegan spicy pad thai, beetroot and dark chocolate cake, butternut lasagna.