

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.

