

Quercioli Reggiano Dry

Lambrusco DOC Dry, Lambrusco DOC
Secco



Colour: rosso rubino vivace.
Bouquet: pleasant and persistent with violet scent.
Taste: dry, fruity, fresh, lively and pleasantly harmonious.
Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork
Classification: sparkling dry red wine at natural fermentation
Area of production: Reggio Emilia
Plant system: "Cordone speronato"
Max. production per hectare: kg. 14.000
Soil: clayey soil
Sugar: 14 g/l.
Total acidity: 7,50 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 11% vol.

Serving temperature: 14 - 15° C

Vines: Lambrusco Salamino e Lambrusco Marani

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

Pairing

Particularly suitable to accompany dishes typical of the cuisine of Emilia region.