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Quercioli Reggiano Dry

Lambrusco DOC Dry



Colour: vibrant ruby red.
Bouquet: pleasant and persistent with violet scent.
Taste: dry, fruity, fresh, lively and pleasantly harmonious.
Froth: fine and rich when poured.

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

Data sheet

Bottle: 0,75 l. cork
Classification: sparkling dry red wine fermented in stainless steel tank
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)

Pairing

Traditional emilian cuisine
Lasagna, tagliatelle with bolognese ragu, cured pork meat, tortelli stuffed with greens, sage and butter.

Italian cuisine
Chicken with plums, beef tartare, fillet with green pepper.

International cuisine
Pulled pork, hamburger and french fries, bbq, shepard’s pie

International cuisine
Chickpea burger, pasta with turnip greens, Tuscan pasta and beans.