

Quercioli Reggiano Sweet

Lambrusco DOC Sweet



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

Data sheet

Bottle: 0,75 l. cork
Classification: sparkling sweet red wine fermented in stainless steel tank
Area of production: Reggio Emilia
Plant system: "Cordone speronato"
Max. production per hectare: kg. 14.000
Fermentation: natural
Sugar: 50 g/l.
Total acidity: 7,5 g/l. (average indicative value)
Volatile acidity: 0,30 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 8,5% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco Salamino e Lambrusco Marani

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

Pairing

Traditional emilia cuisine

Spongata (a cake with nuts, hazelnuts, pine nuts, raisin and honey),
rice cake (a creamy and soft cake made with rice as the first ingredient),
barozzi cake (a delicious soft cake with coffee).

Italian cuisine

Eggs in purgatory, pizza, strudel, apple pancakes.

International cuisine

Spicy nachos, waffle, brownies, bretzel.

Vegetarian cuisine

Curried pumpkin soup, roasted cauliflower and hummus bowl,
vegetarian chili.

