

Quercioli Rosato Sweet

Lambrusco Rosè DOC Sweet



Colour: bright rosé.

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 rosè wine at natural fermentation

Area of production: Reggio Emilia

Plant system: "Cordone speronato"

Max. production per hectare: kg. 12.000

Fermentation: natural

Sugar: 51 g/l.

Total acidity: 7,00 g/l. (average indicative value)

Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Serving temperature: 8 - 10° C

Vines: Lambrusco Salamino e Lambrusco Marani

Alcoholic content: 8% vol.

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

Pairing

Suitable to accompany fruits, desserts and pizza.