

Quercioli Rosato Dry

Lambrusco Rosè DOC Dry, Lambrusco
Rosè DOC Secco



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

Data sheet

Bottle: 0,75 l. cork
Classification: slightly sparkling dry rosé wine at natural fermentation
Area of production: Reggio Emilia
Place: Tenuta "La Rampata" and "Quercioli"
Plant system: "Cordone speronato"
Max. production per hectare: kg. 14.000
Fermentation: at low temperature
Sugar: 11 g/l.
Total acidity: 7,50 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 10,5% vol.

Serving temperature: 10 - 11° C

Vines: Lambrusco Marani

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

Pairing

Suitable to accompany hors d'oeuvre.