

Quercioli Rosato Dry

Lambrusco Rosè DOC Dry



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 fermented in stainless steel tank

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

Traditional emilian cuisine

Fried gnocco with traditional chacuterias like Parma ham, salame felino, mortadella or coppa piacentina.

Italian cuisine

Fried fish, spaghetti with courgettes and schrimps, octopus and potatoes.

International cuisine

Lobster roll, caesar salad, dumplings.

Vegetarian cuisine

Fresh chesses, grilled aubergines or peppers, tagliatelle with porcini mushrooms, risotto with asparagus.