

## 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.

### 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)

**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

### 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.

