

Quercioli Reggiano Dry

Lambrusco DOC Dry, Lambrusco DOC

Secco



Colour: rosso rubino vivace.

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 at natural fermentation

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

Particularly suitable to accompany dishes typical of the cuisine of Emilia region.