

Reggiano Medici Dry

Lambrusco DOC Dry



Colour: bright ruby red.
Bouquet: fruity and persistent with a nuance of violets.
Taste: dry, fruity, fresh, lively and pleasantly harmonious.

Data sheet

Bottle: 0,375 l. cork - 0,750 l. cork - 1,5 l. screw cap
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
Froth: fine and rich when poured
Sugar: 12 g/l.
Total acidity: 8,00 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV
Alcoholic content: 11% vol.
Serving temperature: 8 - 10° C
Vines: Lambrusco Salamino and 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.

