

Quercioli Grasperossa Dry

Lambrusco DOC Dry



Colour: intense ruby red.
Bouquet: pleasant and persistent, with violet scent.
Taste: dry, fruity, fresh, lively and pleasantly harmonious.

Scheda tecnica

Bottle: 0,75 l. cork
Classification: sparkling dry red wine fermented in stainless steel tank
Area of production: Modena
Place: Castelvetro
Plant system: "Cordone speronato"
Max. production per hectare: kg. 14.000
Soil: clayey soil
Sugar: 12 g/l.
Total acidity: 6,50 g/l.
Acidità volatile: 0,35 g/l.

Vintage: NV
Alcoholic content: 11% vol.
Serving temperature: 8 - 10° C
Vines: Lambrusco Grasperossa
Ageing: To be consumed while young within 1 or 2 years

Pairing

emilian cuisine

Meat tortellini in broth or with cream, tortelli stuffed with pumpkin and spices, lasagna alla bolognese.

Italian cuisine

Spaghetti to the assissin (spaghetti cooked in the pan with tomato sauce), gnocchi alla romana, Ribollita (tuscan soup).

International cuisine

Empanada, beef burrito, hot dog, curry rice.

Vegetarian cuisine

Pasta alla norma (pasta with aubergine, salty ricotta and tomato sauce), cream of pumpkin and cheese, vegan fajitas.

