

## Quercioli Reggiano Sweet

Lambrusco DOC Sweet



**Colour:** bright ruby red.  
**Bouquet:** fruity and persistent with violet scent.  
**Taste:** sweet, fruity, fresh, lively, pleasantly harmonious.  
**Froth:** fine and rich when poured.

### Data sheet

**Bottle:** 0,75 l. cork  
**Classification:** sparkling sweet red wine fermented in stainless steel tank  
**Area of production:** Reggio Emilia  
**Plant system:** "Cordone speronato"  
**Max. production per hectare:** kg. 14.000  
**Fermentation:** natural  
**Sugar:** 50 g/l.  
**Total acidity:** 7,5 g/l. (average indicative value)  
**Volatile acidity:** 0,30 g/l. (average indicative value)

**Vintage:** NV

**Alcoholic content:** 8,5% vol.

**Serving temperature:** 8 - 10° C

**Vines:** Lambrusco Salamino e Lambrusco Marani

**Ageing:** To be consumed while young within 1 or 2 years

### Pairing

#### Traditional emilia cuisine

Spongata (a cake with nuts, hazelnuts, pine nuts, raisin and honey),  
rice cake (a creamy and soft cake made with rice as the first ingredient), barozzi cake (a delicious soft cake with coffee).

#### Italian cuisine

Eggs in purgatory, pizza, strudel, apple pancakes.

#### International cuisine

Spicy nachos, waffle, brownies, bretzel.

#### Vegetarian cuisine

Curried pumpkin soup, roasted cauliflower and hummus bowl,  
vegetarian chili.