

Quercioli Rosato Sweet

Lambrusco Rosè DOC Sweet



Colour: bright rosé.
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 rosè wine fermented in stainless steel tank
Area of production: Reggio Emilia
Plant system: "Cordone speronato"
Max. production per hectare: kg. 12.000
Fermentation: natural
Sugar: 51 g/l.
Total acidity: 7,00 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Serving temperature: 8 - 10° C

Vines: Lambrusco Salamino e Lambrusco Marani

Alcoholic content: 8% vol.

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

Pairing

Traditional emilian cuisine

Rice cake (a creamy and soft cake made with rice as the first ingredient), tenerina cake (chocolate soft cake), zuppa inglese

Italian cuisine

Pizza, mussels alla tarantina (spicy mussels with tomato sauce), struffoli.

International cuisine

Scones, wagashi, banana split.

Vegetarian cuisine

Spicy peanut noodle salad with cucumbers, red peppers, and basil, cannellini bean soup.

