

## Quercioli Sorbara

Lambrusco DOC Dry



**Colour:** bright red, moderately deep.  
**Bouquet:** pleasant and persistent with violet scent.  
**Taste:** Dry, fruity, fresh.  
**Froth:** fine and rich when poured.

### Data sheet

**Bottle:** 0,75 l. cork  
**Classification:** sparkling dry red wine  
**Area of production:** Nord of Modena  
**Plant system:** "Cordone speronato"  
**Max. production per hectare:** kg. 16.000  
**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:** 14 - 15° C

**Vines:** Lambrusco di Sorbara

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

### Pairing

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