

Quercioli Reggiano Dry

Lambrusco DOC Dry



Colour: vibrant ruby red.

Bouquet: pleasant and persistent with violet scent.

Taste: dry, fruity, fresh, lively and pleasantly harmonious.

Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork

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

Soil: clayey soil

Sugar: 14 g/l.

Total acidity: 7,50 g/l. (average indicative value)

Volatile acidity: 0,35 g/l. (average indicative value)

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Vintage: NV

Alcoholic content: 11% vol.

Serving temperature: 14 - 15° C

Vines: Lambrusco Salamino e Lambrusco Marani

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

Pairing

Traditional emilian cuisine

Lasagna, tagliatelle with bolognese ragu, cured pork meat, tortelli stuffed with greens, sage and butter.

Italian cuisine

Chicken with plums, beef tartare, fillet with green pepper.

International cuisine

Pulled pork, hamburger and french fries, bbq, shepard's pie

International cuisine

Chickpea burger, pasta with turnip greens, Tuscan pasta and beans.

