



MEDICI ERMETE Quercioli Dolce Reggiano Lambrusco DOC

Italy

Medici's 'Quercioli' Lambrusco dolce (sweet) is a sparkling red wine sourced primarily from the estate's organically farmed 'Quercioli' vineyard outside of the city of Reggio Emilia in Italy's Emilia Romagna region. The yields of these estate Lambrusco vines are restricted for quality. A blend of 50% Marani and 50% Salamino, this wine captures best of both grapes. The intense aromatics and structure of Salamino are blended with the fresh acidity of Marani, making these wines perfectly balanced. The wine is best served at a temperature of 47 – 49 degrees Fahrenheit and should be consumed within two years of age.

The Medici Ermete winery is a certified sustainable winery by the Equalitas standard and the 'Quercioli' wines are certified carbon neutral by Climate Partner.

TASTING NOTE

Bright ruby red with persistent bubbles, the wine shows delicate floral notes of violet leading to a luxuriously sweet, fresh, vivacious palate that is pleasantly harmonious.

TECHNICAL DATA

GRAPES: Salamino Lambrusco, Marani Lambrusco

APPELLATION: Reggiano DOC

PH: 3.4

ACIDITY: 7.5 g/l ABV: 8.5%

RESIDUAL SUGAR: 50 g/l

UNIQUE SELLING POINTS

- Best value sweet Lambrusco
- Restricted yields for better quality
- · Medici Ermete winery is certified Sustainable by the Equalitas standard
- · Certified carbon neutral by Climate Partner





The Medici Ermete winery dates to the 1890s, making them one of the oldest Lambrusco producers in Italy. Their passionate dedication to quality includes a proud commitment to organic farming and sustainable practices. Building upon a long history of sustainable winemaking, in 2021 the Medici Ermete winery was officially certified sustainable with Equalitas.

Alberto & Alessandro Medici, Owners