



## Lambrusco Dolce Quercioli Reggiano

Medici Ermete

<b>Type</b>	Rotwein
<b>Origin</b>	Italien, Emilia Romagna
<b>Producer</b>	Medici Ermete Emilia Romagna
<b>Classification</b>	DOC
<b>Expansion</b>	In the steel tank
<b>Contents</b>	75 cl
<b>Enjoyment phase</b>	up to 4 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	8.5 %
<b>Grape varieties</b>	Lambrusco 100 %
<b>Article no</b>	12255550

### Comments

Lambrusco is a sparkling, fruity red wine produced mainly in the area around Modena, Parma and Reggio nell'Emilia. The wines are made purely from Lambrusco or have a small proportion of Ancellotta grapes to strengthen the colour (because of the distinctly dark red colour, the Ancellotta grape variety is therefore sometimes called Rossissimo). The wines are made both dry (up to 15 g/l residual sugar) and sweet (about 40 to 50 g/l residual sugar) and exported in large quantities. A Lambrusco should be drunk young.

### Pairing

Goes well with hearty sausage products such as mortadella and salami, lardo and bacon. Also goes well with hard cheese and rustic breads.

### Tasting notes

Dense, almost black violet; intense nose, notes of dark cherries and plums. Wonderfully tingly in the mouth, very dense and concentrated, with blackberries, plums and earthy spice. Shows a very nice perlage with quite a long finish.