



MEDICI ERMETE

QUERCIOLI GRASPAROSSA - Lambrusco DOC dolce



- **Bottle:** 0,75 l. fungo
- **Vintage:** 2012
- **Classification:** sparkling sweet red wine at natural fermentation.
- **Area of production:** Modena
- **Place:** Castelvetro
- **Vines:** Lambrusco Grasparròssa.
- **Plant system:** "cordone speronato".
- **Max. production per hectare:** Kg. 14.000
- **Soil:** clayey soil.
- **Colour:** intense ruby red.
- **Bouquet:** pleasant and persistent, fruity.
- **Taste:** sweet, fruity, fresh, lively and pleasantly harmonious.
- **Alcoholic content:** 8,0%
- **Sugar:** 51 g/l
- **Total acidity:** 6,50 g/l.
- **Acidità volatile:** 0,35 g/l.
- **Ageing:** to be consumed while young within 1 or 2 years.
- **Serving temperature:** 8-10 °C
- **Advice:** Particularly suitable to accompany dishes typical of the cuisine of the area.