

Concerto

Lambrusco Reggiano DOC



Colour: intensely brilliant ruby red.

Aroma: intense nuance of fresh red berries, strawberries, raspberries and cherries. Excellent olfactory purity enhanced by intensity and persistence.

Flavour: dry and fruity, round, fresh, lively and delectably harmonious. Very clean with the perfect balance of acidity and tannins.

Data sheet

Bottle: 0,375 l. - 0,75 l. - 1,5 l. fungo

N° of bottles produced: 150.000

Classification: sparkling dry red wine at natural fermentation

Area of production: Reggio Emilia

Place: Tenuta La Rampata

Plant system: "Cordone speronato"

Max. production per hectare: kg. 10.000

Soil: clayey soil

Sugar: 9 g/l.

Total acidity: 8 g/l.

Volatile acidity: 0,35 g/l.

Notes: Magnum 1.5 L and Mezza 0.375 L. Limited availability. Reservations required.

Vintage: 2019

Alcoholic content: 11,5% vol.

Serving temperature: 14 - 15° C

Vines: Lambrusco Salamino

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

Pair with

Emilian cuisine

Cured pork meats, such as salami from Felino, mortadella, culatello (salami made of lean ham), raw ham, tortellini and cappelletti (stuffed pasta) in broth, lasagne, tagliatelle pasta with meat sauce, tortelli stuffed with pumpkin and spices.

Italian cuisine

Cured pork meats, seasoned cheese, mixed meat sauces, stuffed roast, grilled meats.

Casa Medici cuisine

Risotto with pumpkin and mushrooms

Vegetarian cuisine

Lasagne with vegetable sauce