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Granconcerto

Spumante Brut Rosso Metodo Classico



Colour: ruby red with garnet lights, highly persistent fine perlage. Fine, very creamy froth.
Aroma: pleasant and sophisticated with delicate fruity notes.
Flavour: dry, intense, pleasant and delectably harmonious. A wine to be explored glass by glass.

Vintage: 2019 - degorgément 2021
Alcoholic content: 12% vol.
Serving temperature: 8 - 10° C
Vines: Lambrusco Salamino

Data sheet

Bottle: 0,75 l. fungo
N° of bottles produced: 2.500
Area of production: Reggio Emilia
Place: Tenuta La Rampata
Plant system: "Cordone Speronato"
Max. production per hectare: kg. 9.000/10.000
Soil: clayey soil
Fermentation: traditional bottle conditioning (26 months with yeasts).
Sugar: 7 g/l.
Total acidity: 8,00 g/l.
Volatile acidity: 0,30 g/l.

Pairing

Emilian cuisine
Mixed boiled meats (zampone (pig's trotter stuffed with pork meat and spices), cotechino (large boiled pork sausage), pork head meat).

Italian cuisine
Seasoned cheeses, mixed boiled meats, mixed fry Piedmont-style.

International cuisine
Meat gyoza, korean barbecue, beuf a la bourgugnone.

Casa Medici cuisine
Cotechino (large boiled pork sausage), lentils and mashed potatoes.

Vegetarian cuisine
Lasagne with mixed vegetable sauce.