MEDICI ERMETE & FIGLI srl
Via Isacco Newton, 13/a
42124 Gaida di Reggio Emilia - ITALY
Phone: + 39 0522 942135 / +39 0522 947182
Mail: info@medici.it

Unique

Spumante Brut Rosè Metodo Classico



Colour: rosé with very fine creamy froth.
Bouquet: elegant and fruity.
Flavour: dry, sharp, fresh and delectably harmonious.

Vintage: 2019 - degorgément 2021
Alcoholic content: 12% vol.
Serving temperature: 6 - 8° C
Vines: Lambrusco Marani

Data sheet

Bottle: 0,75 l. fungo
N° of bottles produced: 5.000
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)
Total acidity: 9,40 g/l.
Volatile acidity: 0,30 g/l.
Sugar: 4 g/l.

Pairing

Emilian cuisine
Erbazzone (typical Emilian pie), cured pork meats, such as salami from Felino and mortadella (large Bologna sausage), served with gnocco fritto (fried dough parcels).

Italian cuisine
Cured pork meats, seasoned cheese, batter-fried vegetables, mixed fried fish.

International cuisine
Chicken burrito, pel'meni, chicken with chestnuts, spring rolls.

Casa Medici cuisine
Batter-fried courgette blossoms.

Vegetarian cuisine
Seasonal batter-fried vegetables.