

## Unique

Spumante Brut Rosé Metodo Classico



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

## 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.

**Vintage:** 2019 - degorgement 2021

**Alcoholic content:** 12% vol.

**Serving temperature:** 8 - 10° C

**Vines:** Lambrusco Marani

## 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.