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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: 2018 - degorgément 2020
Alcoholic content: 12% vol.
Serving temperature: 8 - 10° 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 (24 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.

Casa Medici cuisine
Batter-fried courgette blossoms.

Vegetarian cuisine
Seasonal batter-fried vegetables.