

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: 2018 - degorgement 2020

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.

Casa Medici cuisine

Batter-fried courgette blossoms.

Vegetarian cuisine

Seasonal batter-fried vegetables.