

## Granconcerto

Lambrusco Reggiano DOC Spumante Metodo Classico Rosso Brut



**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.

### 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.

**Vintage:** 2020 - degorgement 2022

**Alcoholic content:** 12% vol.

**Serving temperature:** 8 - 10° C

**Vines:** Lambrusco Salamino

### Pairing

#### Emilian cuisine

Mixed boiled meats (zampone (pig's trotter stuffed with pork meat and spices), cotecchino (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 bourgignone.

#### Casa Medici cuisine

Cotecchino (large boiled pork sausage), lentils and mashed potatoes.

#### Vegetarian cuisine

Lasagne with mixed vegetable sauce.

