

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

Classification: Lambrusco Reggiano Doc Brut

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 (30 months with yeasts).

Sugar: 7 g/l.

Total acidity: 8,00 g/l.

Volatile acidity: 0,30 g/l.

Vintage: 2021 - degorgement 05/2024

Alcoholic content: 12% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco Salamino

Ageing: To be consumed in 5/10 years

Pairing

Emilian cuisine

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

Casa Medici cuisine

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

Vegetarian cuisine

Lasagne with mixed vegetable sauce.

