

## Concerto

Lambrusco Reggiano DOC



Organic Wine



**Colour:** intensely brilliant ruby red.

**Aroma:** intense nuance of fresh red berries, strawberries, raspberries and cherries. Excellent olfactory purity enhanced by intensity and persistence.

**Flavour:** dry and fruity, round, fresh, lively and delectably harmonious. Very clean with the perfect balance of acidity and tannins.

### Data sheet

**Bottle:** 0,375 l. - 0,75 l. - 1,5 l. fungo

**N° of bottles produced:** 150.000

**Classification:** sparkling dry red wine fermented in stainless steel tank

**Area of production:** Reggio Emilia

**Place:** Tenuta La Rampata

**Plant system:** "Cordone speronato"

**Max. production per hectare:** kg. 10.000

**Soil:** clayey soil

**Sugar:** 9 g/l.

**Total acidity:** 8 g/l.

**Volatile acidity:** 0,35 g/l.

**Notes:** Magnum 1.5 L and Mezza 0.375 L. Limited availability. Reservations required.

**Vintage:** 2025

**Alcoholic content:** 11,5% vol.

**Serving temperature:** 8 - 9° C

**Vines:** Lambrusco Salamino

**Ageing:** To be consumed while young within 1 or 2 years

### Pair with

#### Emilian cuisine

Cured pork meats, such as salami from Felino, mortadella, culatello (salami made of lean ham), raw ham, tortellini and cappelletti (stuffed pasta) in broth, lasagne, tagliatelle pasta with meat sauce, tortelli stuffed with pumpkin and spices.

#### Italian cuisine

Cured pork meats, seasoned cheese, mixed meat sauces, stuffed roast, grilled meats.

#### Internaional cuisine

Dim sum, bbq, hamburger and chips.

#### Casa Medici cuisine

Risotto with pumpkin and mushrooms

#### Vegetarian cuisine

Lasagne with vegetable sauce

