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Unique

Lambrusco Reggiano DOC Spumante Metodo Classico Rosé Brut

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
Classification: Lambrusco Reggiano Doc Rosé 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)
Total acidity: 9,40 g/l.
Volatile acidity: 0,30 g/l.
Sugar: 4 g/l.

Vintage: 2023 - degorgément 06/2026
Alcoholic content: 12% vol.
Serving temperature: 6 - 8° C
Vines: Lambrusco Marani
Ageing: To be consumed in 5/10 years

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.

International cuisine
Chicken burrito, pel'meni, chicken with chestnuts, spring rolls.

Casa Medici cuisine
Batter-fried courgette blossoms.

Vegetarian cuisine
Seasonal batter-fried vegetables.

SUSTAINABLE WINERY 3E EQUALITAS

Rev. 1 11/06/2024