

Lambrusco Reggiano DOC Concerto Medici Ermete

The Producer:

It is now surely the time for Lambrusco to return to its origins, which is a dry, full sparkling red wine. The multi award winning Concerto is a wine that has been made by Medici with a view to returning the reputation of Lambrusco to its former glory. It is a single vineyard wine and with lower yields to enable greater concentration and depth. The Lambrusco (Italian for 'wild grape') variety is really a group of 6 varieties found mostly in Emilia. The Salamino variety is the most widely planted and is generally the most full bodied and aromatic of the Lambrusco varieties. Within the estate is an old Franciscan monastery which has been preserved and probably part of the estate formerly belonged to this monastery.

The Wine:

Grape(s): 100% Lambrusco Salamino
Area: Tenuta La Rampata, a 30 ha. estate and single vineyard in comune di Montecchio Emilia
Vine per ha: 4,000
Age of the vines: 28 years old. Training system: Cordon Spur Yield:90hl/ha
Harvest: Beginning of October
Vinification: The must is macerated for 6 days at a low temperature followed by a 20 day fermentation at 16°C in stainless steel vats. No malolactic fermentation. After the first fermentation the wine is put into pressurised tanks and given a second fermentation, Charmat method.
Ageing: Bottled in March and released in April.

Tasting Notes:

This is REAL Lambrusco and old ideas about this wine must be thrown out with Concerto. It is the traditional red wine of Bologna and Modena, and has now returned its old style, thus undergoing a transformation to what it should be. The red Lambrusco grape is capable of producing a scrumptious wine. It is a dry, red and with a complete sparkle; it is a full, juicy mouth filling wine that is a brilliant accompaniment to rich cuisine.

Code: 1500
ABV: 11,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Organic: Yes
Closure: Cork
Awards: 2017 91 Decanter

