

LOMBARDINI

Cantine in Novellara dal

1925

LAMBRUSCO AMABILE 1925

REGGIANO DOP LAMBRUSCO ROSSO AMABILE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino

Classification: Reggiano PDO

Characteristics: red semi-sparkling semi-sweet

Fermentation: Charmat method

Alcoholic strength: 8.5% Vol.

Acidity: 7 g/l

Sugars: 44 g/l

SENSORY PROPERTIES

Colour: ruby red

Bouquet: intense and pleasant, with a hint of soft red berries

Taste: good body, balanced, pleasantly round

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Tiziano Spumante

TO DRINK IT AT ITS BEST

Ageing period: to be consumed while young, no more than 18 months

Serving temperature: 8°-10° C

Type of glass: Medium open goblet



FOOD PAIRING



First courses



Pizza



Desserts