

# LOMBARDINI

Cantine in Novellara dal

1925

## FRAGOLETTO ROSATO

LAMBRUSCO EMILIA IGP ROSATO AMABILE



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino e Sorbara

**Classification:** Lambrusco Emilia PGI

**Characteristics:** semi-sweet, semi-sparkling rosé wine

**Fermentation:** Charmat method

**Alcoholic strength:** 8,5% Vol.

**Acidity:** 7 g/l

**Sugars:** 45 g/l.

### SENSORY PROPERTIES

**Colour:** cherry rose

**Bouquet:** delicate and pleasant, with a hint of red fruits and dried fruit

**Taste:** effervescent and freshness balance the strong sweetness typical of this wine

### PACKAGING

**0.750 l bottles:** cardboard box with 6 bottles

**Type of bottle:** white Emiliana

### TO DRINK IT AT ITS BEST

**Ageing period:** to be consumed young, no more than 18 month

**Serving temperature:** 4°-6°C

**Type of glass:** Medium open goblet



### FOOD PAIRING



First courses



Pizza



Desserts