

LOMBARDINI

Cantine in Novellara dal

1925

BUCCIA AMARA

LAMBRUSCO EMILIA IGP ROSSO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Pinot Noir

Classification: Lambrusco Emilia PGI

Characteristics: white semi-sparkling dry

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 6 g/l

Sugars: 12 g/l

SENSORY PROPERTIES

Colour: pale yellow

Bouquet: delicate, elegant, with a slight hint of pears

Taste: fresh, balanced, round, dry with a good structure

PACKAGING

Bottiglie da 0,375 l: cardboard box with 12 bottles

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Lombardini customized Renana

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



Cappelletti



Lasagne



Braised



Boiled