

# LOMBARDINI

Cantine in Novellara dal

1925

## AMABILE

### LAMBRUSCO EMILIA IGP ROSSO AMABILE



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino

**Classification:** Lambrusco Emilia PGI

**Characteristics:** white semi-sparkling dry

**Fermentation:** Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 6 g/l

**Sugars:** 11 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



First courses



Pizza



Desserts