

LOMBARDINI

Cantine in Novellara dal

1925

SPERGOLA SPUMANTE 1925

WHITE SPUMANTE BRUT

Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Spergola, dell'Emilia PGI

Classification: sparkling white wine

Characteristics: white sparkling brut

Fermentation: slow, Charmat method

Alcoholic strength: 11,5% Vol.

Acidity: 7 g/l

Sugars: 9 g/l

SENSORY PROPERTIES

Colour: clear, pale yellow with green reflexes

Bouquet: delicate, elegant with a hint of floral and fruity fragrance

Taste: fresh, balanced, medium body and long finishing taste

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 young, no more than 18 month

Serving temperature: 4°-6° C

Type of glass: Large flute



FOOD PAIRING



Aperitif



Hors-d'oeuvre



Fish first courses



Fish second courses



White meat

