



# LOMBARDINI

Cantine in Novellara dal

1925

## IL SIGNOR CAMPANONE

REGGIANO DOC LAMBRUSCO ROSSO SECCO

**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino, Lambrusco di Sorbara

**Classification:** Reggiano PDO

**Characteristics:** dry, semi-sparkling red, from selected grapes

**Fermentation:** slow, Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7 g/l

**Sugars:** 11 g/l

### SENSORY PROPERTIES

**Colour:** ruby red with a deep pinkish mousse

**Bouquet:** delicate, fine and harmonious, with a clear hint of soft red berries

**Taste:** elegant, pleasantly balanced, with a good body and marked freshness

### PACKAGING

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

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

**Bottiglie da 1,50 l:** cardboard box with 1 bottle

**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



Tortelli



Cappelletti



Lasagne



Braised



Boiled



Cheeses



Cured meat



