



LOMBARDINI

Cantine in Novellara dal

1925

FERMENTATO IN BOTTIGLIA

LAMBRUSCO ROSSO SECCO EMILIA IGT

Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara

Classification: Lambrusco Emilia PGI

Characteristics: dry, semi-sparkling red

Fermentation: natural, in the bottle

Alcoholic strength: 11% Vol.

Acidity: 7 g/l

SENSORY PROPERTIES

Colour: light ruby red

Bouquet: fragrant and pleasant, with a hint of raspberries

Taste: dry, fresh, effervescent and round

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Champenoise Spumante

TO DRINK IT AT ITS BEST

Ageing period: to be consumed while young, no more than 1-2 years

Serving temperature: 8°-10° C

Type of glass: Medium open goblet



FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled

