



# LOMBARDINI

Cantine in Novellara dal

1925

## ROSATO DEL CAMPANONE

REGGIANO DOC LAMBRUSCO ROSATO  
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 rosé

**Fermentation:** Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7.5 g/l

**Sugars:** 11 g/l

### SENSORY PROPERTIES

**Colour:** light ruby

**Bouquet:** pleasant and persistent with a slight hint of strawberries

**Taste:** dry, tangy but round, fresh

### PACKAGING

**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



Cappelletti



Lasagne



Braised



Boiled

