



LOMBARDINI

Cantine in Novellara dal

1925

AMABILE “C’ERA UNA VOLTA”

REGGIANO DOC LAMBRUSCO ROSSO
AMABILE



Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: Lambrusco Salamino, sweet filtered
Reggiano PDO
Classification: Reggiano PDO
Characteristics: semi-sweet, semi-sparkling red
Fermentation: Charmat method
Alcoholic strength: 8.5% Vol.
Acidity: 7 g/l
Sugars: 44 g/l

SENSORY PROPERTIES

Colour: ruby red
Bouquet: intense and pleasant, with a hint of soft red berries
Taste: good body, balanced, pleasantly round

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 while young, no more than 18 months
Serving temperature: 8°-10° C
Type of glass: Medium open goblet



FOOD PAIRING



First courses



Pizza



Desserts