



LOMBARDINI

Cantine in Novellara dal

1925

SORBARA "C'ERA UNA VOLTA"

LAMBRUSCO DI SORBARA DOC ROSSO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco di Sorbara

Classification: Sorbara PDO

Characteristics: dry, semi-sparkling red

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7.5 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: light ruby red with pinkish reflections

Bouquet: fresh and pleasant, with hints of raspberries

Taste: dry, round with a fine, effervescent mousse

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



Cappelletti



Lasagne



Boiled