



LOMBARDINI

Cantine in Novellara dal

1925

PIGNOLETTO 1925

PIGNOLETTO DOC BIANCO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: 100% Pignoletto

Classification: Pignoletto PDO

Characteristics: dry semi-sparkling wine

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: pale yellow with bright reflections

Bouquet: good intensity and olfactory persistence, with a delicate floral and fruity fragrance

Taste: balanced, persistent e nicely round

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Piave Spumante

TO DRINK IT AT ITS BEST

Ageing period: to be consumed while young, no more than 18 months

Serving temperature: 6°- 8° C

Type of glass: Large flute



FOOD PAIRING



Hors-d'oeuvre



First course
dishes based on
fish



Second course
dishes based on
fish



White meat