



LOMBARDINI

Cantine in Novellara dal

1925

IL ROSA

REGGIANO DOC LAMBRUSCO ROSATO
SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara and Marani

Classification: Reggiano DOP

Characteristics: dry, semi-sparkling rosé

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7.5 g/l

Sugars: 12 g/l

SENSORY PROPERTIES

Colour: deep pink

Bouquet: fresh, intense and persistent, with a hint of strawberries

Taste: dry, pleasantly round with a good body

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Emiliana

TO DRINK IT AT ITS BEST

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

Serving temperature: 8°-10° C

Type of glass: Medium open goblet



FOOD PAIRING



Hors-d'oeuvre



First courses



Roast meats