



LOMBARDINI

Cantine in Novellara dal

1925

EXTRA DRY 1925

VINO SPUMANTE BIANCO EXTRA DRY

Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: white varieties from our territory
Classification: sparkling white wine
Characteristics: sparkling white extra dry
Fermentation: Charmat method
Alcoholic strength: 11,5% Vol.
Acidity: 6,5 g/l
Sugars: 14,5 g/l

SENSORY PROPERTIES

Colour: clear, pale yellow with green reflexes
Bouquet: delicate, nicely with a hint of floral and fruity fragrance
Taste: delicate, smooth, pleasantly round, with right balanced between sugars and acidity

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 young, no more than 18 month
Serving temperature: 6°-8° C
Type of glass: Large flute



FOOD PAIRING



Aperitif



Hors-d'oeuvre



First course
dishes based on
fish



Second course
dishes based on
fish



White meat