



LOMBARDINI

Cantine in Novellara dal

1925

ROSÉ

PINOT NERO ROSATO SPUMANTE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Pinot Noir

Classification: sparkling rosé wine

Characteristics: dry, sparkling rosé

Fermentation: Charmat method

Alcoholic strength: 12% Vol.

Acidity: 6 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: light pink

Bouquet: delicate and fresh, with a hint of apples

Taste: dry but round, fragrant, effervescent

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Collio Spumante

TO DRINK IT AT ITS BEST

Ageing period: to be consumed young, no more than 1-2 years

Serving temperature: 8°-10° C

Type of glass: Large flute



FOOD PAIRING



Aperitif



First course
dishes based on
fish



Second course
dishes based on
fish