



# LOMBARDINI

Cantine in Novellara dal

1925

## MALVASIA

### MALVASIA SPUMANTE DOLCE



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Malvasia

**Classification:** sweet sparkling wine

**Characteristics:** sweet, sparkling white

**Fermentation:** Charmat method

**Alcoholic strength:** 7% Vol.

**Acidity:** 7 g/l

**Sugars:** 44 g/l

### SENSORY PROPERTIES

**Colour:** light pale yellow

**Bouquet:** intense and persistent, with a hint of ripe apples

**Taste:** sweet but pleasantly round, 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



Desserts