



LOMBARDINI

Cantine in Novellara dal

1925

BIANCO DELLA DAMA

PINOT EMILIA IGT BIANCO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Pinot

Classification: Pinot Emilia PGI

Characteristics: dry, semi-sparking white

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 6 g/l

Sugars: 12 g/l

SENSORY PROPERTIES

Colour: pale yellow

Bouquet: fresh, fragrant, with a hint of apples

Taste: dry, but pleasantly round

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: 6°-8° C

Type of glass: Medium open goblet



FOOD PAIRING



Hors-d'oeuvre



First course
dishes based on
fish



Second course
dishes based on
fish