



LOMBARDINI

Cantine in Novellara dal

1925

LA FATTORIA

LAMBRUSCO EMILIA IGT ROSSO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Marani, Maestri

Classification: Lambrusco Emilia PGI

Characteristics: dry, semi-sparkling red

Fermentation: Charmat method

Alcoholic strength: 10.5% Vol.

Acidity: 7.5 g/l

Sugars: 12 g/l

SENSORY PROPERTIES

Colour: ruby red

Bouquet: fragrant, round and fruited

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: 8°- 10° C

Type of glass: Medium open goblet



FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled