



LOMBARDINI

Cantine in Novellara dal

1925

BUCCIA AMARA

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: 11% Vol.

Acidity: 7 g/l

Sugars: 12 g/l

SENSORY PROPERTIES

Colour: intense ruby red

Bouquet: fruited, persistent

Taste: round, intense

PACKAGING

0.750 l bottles: cardboard box with 6 bottle

Type of bottle: Emiliana

TO DRINK IT AT ITS BEST

Ageing period: to be consumed while young, no more than 18 months

Serving temperature: 8°- 10° C

Type of glass: Medium open goblet



FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled