



LOMBARDINI

Cantine in Novellara dal

1925

BIANCO DOLCE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: white Lambrusco and sweet filtered Lambrusco Emilia PGI

Classification: Lambrusco Emilia PGI

Characteristics: semi-sweet, semi-sparkling white

Fermentation: Charmat method

Alcoholic strength: 7,5% Vol.

Acidity: 7 g/l

Sugars: 60 g/l

SENSORY PROPERTIES

Colour: yellow pale

Bouquet: delicate and pleasant with a slight hint of white fruits in medium maturity

Taste: smooth and round with a marked freshness

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 while young, no more than 18 months

Serving temperature: 6°-8°C

Type of glass: Medium open goblet



FOOD PAIRING



First course
dishes based on
fish



Cheeses



Desserts