



LOMBARDINI

Cantine in Novellara dal

1925

ROSATO AMABILE

LAMBRUSCO EMILIA IGT ROSATO AMABILE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, sweet filtered of Lambrusco Emilia IGP

Classification: Lambrusco Emilia IGP

Characteristics: sweet, sparkling rose

Fermentation: Charmat method

Alcoholic strength: 8.5% Vol.

Acidity: 7 g/l

Sugars: 44 g/l

SENSORY PROPERTIES

Colour: cherry rose

Bouquet: delicate and pleasant, with a hint of red fruits and dried fruit

Taste: effervescent and freshness, balance the strong sweetness typical of this wine

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



First courses



Pizza



Desserts