



LOMBARDINI

Cantine in Novellara dal

1925

ROSSO AMABILE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, sweet filtered
Lambrusco Emilia PGI

Classification: Lambrusco Emilia PGI

Characteristics: semi-sweet, semi-sparkling red

Fermentation: Charmat method

Alcoholic strength: 8,5% Vol.

Acidity: 7 g/l

Sugars: 44 g/l

SENSORY PROPERTIES

Colour: ruby red

Bouquet: intense and pleasant, with a hint of soft red berries

Taste: good body, balanced, 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 month

Serving temperature: 8°-10° C

Type of glass: Medium open goblet



FOOD PAIRING



First courses



Pizza



Desserts