



LOMBARDINI

Cantine in Novellara dal

1925

TINARELLO

VINO BIANCO FRIZZANTE SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Pinot Noir

Classification: semi-sparkling white wine

Characteristics: dry, semi-sparkling white

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 6 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: pale yellow

Bouquet: delicate, elegant, with a slight hint of pears

Taste: fresh, balanced, round, dry with a good structure

PACKAGING

Bottiglie da 0,375 l: cardboard box with 12 bottles

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Lombardini customized Renana

TO DRINK IT AT ITS BEST

Ageing period: to be consumed while young, no more than 1-2 years

Serving temperature: 8°- 10° C

Type of glass: Medium open goblet



FOOD PAIRING



Hors-d'oeuvre



First course
dishes based on
fish



Second course
dishes based on
fish