

LOMBARDINI

Cantine in Novellara dal

1925

IL CAMPANONE

REGGIANO DOP LAMBRUSCO ROSSO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Marani

Classification: Reggiano PDO

Characteristics: red semi-sparkling dry

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: intense ruby red

Bouquet: persistent, full bodied with the delicate fragrance of blackberries and bilberries

Taste: dry but fruited, well-balanced, effervescent, round

PACKAGING

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

0.750 l bottles: cardboard box with 6 bottles

Bottiglie da 1,50 l: cardboard box with 1 bottle

Type of bottle: Lombardini customized Renana

TO DRINK IT AT ITS BEST

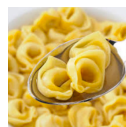
Ageing period: to be consumed while young, no more than 18 months

Serving temperature: 8°-10°C

Type of glass: Medium open goblet



FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled