

# LOMBARDINI

Cantine in Novellara dal

1925

## SPERGOLA DEL CAMPANONE

SPERGOLA EMILIA IGP FRIZZANTE BIANCO  
SECCO



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Spergola

**Classification:** Spergola Emilia IGP

**Characteristics:** white semi-sparkling dry

**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

**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 18 months

**Serving temperature:** 6° - 8° C

**Type of glass:** Medium open goblet



### FOOD PAIRING



Hors-d'oeuvre



First courses



Fish first courses



Fish second courses



Pizza



Formaggi non stagionati