

# LOMBARDINI

Cantine in Novellara dal

1925

## ROSSO DELLA DAMA

LAMBRUSCO EMILIA IGP ROSSO SECCO



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino, Marani, Maestri

**Classification:** Lambrusco Emilia PGI

**Characteristics:** red semi-sparkling dry

**Fermentation:** Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7 g/l

**Sugars:** 12 g/l

### SENSORY PROPERTIES

**Colour:** intense ruby red

**Bouquet:** fruited, persistent

**Taste:** round, intense

### PACKAGING

**0.750 l bottles:** cardboard box with 6 bottle

**Type of bottle:** Emiliana

### 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