OMBARDINI

Cantine in Novellara dal



ROSATO DEL CAMPANONE

REGGIANO DOP LAMBRUSCO ROSATO SECCO

Production area: Province of Reggio Emilia Locality: Novellara Region: Emilia Romagna Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara Classification: Reggiano PDO Characteristics: rosé semi-sparkling dry Fermentation: Charmat method Alcoholic strength: 11% Vol. Acidity: 8.0 g/l Sugars: 11 g/l

SENSORY PROPERTIES

Colour: light ruby Bouquet: pleasant and persistent with a slight hint of strawberries Taste: dry, tangy but round, fresh

PACKAGING

0.750 I 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









Fish first courses

Cappelletti



Hors-d'oeuvre



Sushi

Cheeses

First courses





Fish second courses

Roast meats





Pizza







Cured meat

