

# LOMBARDINI

Cantine in Novellara dal

1925

## 1925 LAMBRUSCO AMABILE

REGGIANO DOP LAMBRUSCO ROSSO AMABILE



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino

**Classification:** Reggiano PDO

**Characteristics:** red semi-sparkling semi-sweet

**Fermentation:** Charmat method

**Alcoholic strength:** 8.5% Vol.

**Acidity:** 7 g/l

**Sugars:** 44 g/l

### SENSORY PROPERTIES

**Colour:** ruby red

**Bouquet:** intense and pleasant, with a hint of soft red berries

**Taste:** good body, balanced, pleasantly round

### PACKAGING

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

**Type of bottle:** Tiziano Spumante

### 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



First courses



Pizza



Desserts