

# LOMBARDINI

Cantine in Novellara dal

1925

## LOMBARDINI SPUMANTE BRUT

REGGIANO DOP LAMBRUSCO ROSSO  
SPUMANTE BRUT



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino

**Classification:** Reggiano PDO

**Characteristics:** red sparkling brut

**Fermentation:** slow, Charmat method

**Alcoholic strength:** 11,50% Vol.

**Acidity:** 7.0 g/l

**Sugars:** 9 g/l

### SENSORY PROPERTIES

**Colour:** deep red with an effervescent foam

**Bouquet:** intense and persistent, with a hint of blackberries

**Taste:** balanced, smooth, intense, persistent, full-bodied

### 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:** 6° - 8° C

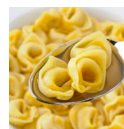
**Type of glass:** Medium open goblet



### FOOD PAIRING



First courses



Cappelletti



Lasagne



Braised



Boiled



Roast meats