

LOMBARDINI

Cantine in Novellara dal

1925

IL SIGNOR CAMPANONE 0,375

REGGIANO DOP LAMBRUSCO SPUMANTE
BRUT

Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara
Classification: Reggiano PDO
Characteristics: red sparkling brut
Fermentation: slow, Charmat method
Alcoholic strength: 11% Vol.
Acidity: 7,5 g/l
Sugars: 9 g/l

SENSORY PROPERTIES

Colour: ruby red with a deep pinkish foam
Bouquet: delicate, fine and harmonious, with a clear hint of soft red berries
Taste: elegant, pleasantly balanced, with a good body and marked freshness

PACKAGING

Bottiglie da 0,375 l: cardboard box with 12 bottles
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



Tortelli



Cappelletti



Lasagne



Braised



Boiled



Cheeses



Cured meat