

LOMBARDINI

Cantine in Novellara dal

1925

PER L'AMICO ETICHETTA NERA

LAMBRUSCO EMILIA IGP ROSSO SECCO



Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: Lambrusco Salamino and Marani
Classification: Lambrusco Emilia PGI
Characteristics: red semi-sparkling dry
Fermentation: Charmat method
Alcoholic strength: 11% Vol.
Acidity: 7.5 g/l
Sugars: 11 g/l

SENSORY PROPERTIES

Colour: ruby red with a fine pink foam
Bouquet: fragrant and round, with a hint of strawberries
Taste: dry, but pleasantly round

PACKAGING

0.750 l bottles: cardboard box with 6 bottles
Type of bottle: Emiliana

TO DRINK IT AT ITS BEST

Ageing period: to be consumed young, no more than 18 months
Serving temperature: 8° - 10° C
Type of glass: Medium open goblet



FOOD PAIRING



First courses



Cappelletti



Lasagne



Braised



Boiled