

LOMBARDINI

Cantine in Novellara dal

1925

IL LAMBRUSCO NOMADI DEI 60 ANNI

REGGIANO DOC LAMBRUSCO ROSSO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino

Classification: Reggiano PDO

Characteristics: dry red sparkling BRUT

Fermentation: Long Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7.5 g/l

Sugars: 11,5 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