

# LOMBARDINI

Cantine in Novellara dal

1925

## 1925 PINOT BRUT ROSÉ

### SPUMANTE BRUT PINOT ROSÉ

**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Pinot

**Classification:** sparkling rosé wine

**Characteristics:** rosé sparkling brut

**Fermentation:** Charmat method

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

**Acidity:** 7,5 g/l

**Sugars:** 10 g/l



### SENSORY PROPERTIES

**Colour:** light pink

**Bouquet:** delicate and fresh, with a hint of apples

**Taste:** dry but round, fragrant, effervescent

### 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 young, no more than 18 months

**Serving temperature:** 6°-8° C

**Type of glass:** Large flute



### FOOD PAIRING



Aperitif



Fish first courses



Fish second courses



Sushi