IOMBARDINI

Cantine in Novellara dal



ROSSO AMABILE

LAMBRUSCO EMILIA IGP ROSSO AMABILE

Production area: Province of Reggio Emilia

Locality: Novellara **Region:** Emilia Romagna

Vine varieties: Lambrusco Salamino Classification: Lambrusco Emilia PGI

Characteristics: red semi-sparkling semi-sweet

Fermentation: Charmat method Alcoholic strength: 8,5% Vol.

Acidity: 7 g/l Sugars: 44 g/l

SENSORY PROPERTIES

Colour: ruby red

Bouquet: intense and pleasant, with a hint of soft red berries

Taste: good body, balanced, pleasantly round

PACKAGING

0.750 I 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 month

Serving temperature: 8°-10° C Type of glass: Medium open goblet



FOOD PAIRING







First courses

Pizza

Desserts

