

LOMBARDINI

Cantine in Novellara dal

1925

SORBARA SPUMANTE BRUT 1925

LAMBRUSCO DI SORBARA DOP

Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: lambrusco di Sorbara 100%

Classification: Sparkling wine

Characteristics: rosé sparkling brut

Fermentation: slow, Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7,5 g/l

Sugars: 9 g/l

SENSORY PROPERTIES

Colour: bright and full-pink claret

Bouquet: hints of wild strawberries, pink grapefruit and violet

Taste: of strong freshness and flavor, pleasantly elegant

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 month

Serving temperature: 6-8° C

Type of glass: Large flute



FOOD PAIRING



Aperitif



Hors-d'oeuvre



Fish first courses



Fish second courses



Sushi



White meat



Pizza

