

LOMBARDINI

Cantine in Novellara dal

1925

FRAGOLETTO ROSATO

LAMBRUSCO EMILIA IGP ROSATO AMABILE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino e Sorbara

Classification: Lambrusco Emilia PGI

Characteristics: semi-sweet, semi-sparkling rosé wine

Fermentation: Charmat method

Alcoholic strength: 8,5% Vol.

Acidity: 7 g/l

Sugars: 45 g/l.

SENSORY PROPERTIES

Colour: cherry rose

Bouquet: delicate and pleasant, with a hint of red fruits and dried fruit

Taste: effervescent and freshness balance the strong sweetness typical of this wine

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: white Emiliana

TO DRINK IT AT ITS BEST

Ageing period: to be consumed young, no more than 18 months

Serving temperature: 4°-6°C

Type of glass: Medium open goblet



FOOD PAIRING



First courses



Pizza



Desserts