

# LOMBARDINI

Cantine in Novellara dal

1925

## LAMBRUSCO ROSATO 1925

REGGIANO DOP LAMBRUSCO ROSATO SECCO



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino, Lambrusco di Sorbara and Marani

**Classification:** Reggiano PDO

**Characteristics:** rosé semi-sparkling dry

**Fermentation:** Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7.5 g/l

**Sugars:** 11 g/l

### SENSORY PROPERTIES

**Colour:** deep pink

**Bouquet:** fresh, intense and persistent, with a hint of strawberries

**Taste:** dry, pleasantly round with a good body

### PACKAGING

**0.750 l bottles:** cardboard box with 6 bottles

**Type of bottle:** Emiliana bianca

### 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:** Medium open goblet



### FOOD PAIRING



Hors-d'oeuvre



First courses



Fish first courses



Cappelletti



Lasagne



Fish second courses



Sushi



Braised



Boiled



Roast meats



White meat



Pizza



Cured meat