

LOMBARDINI

Cantine in Novellara dal

1925

ROSÉ 1925

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

