LOMBARDINI
Cantine in Novellara dal 1925

IL CAMPANONE

REGGIANO DOP LAMBRUSCO ROSSO SECCO



Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: Lambrusco Salamino, Marani
Classification: Reggiano PDO
Characteristics: red semi-sparkling dry
Fermentation: Charmat method
Alcoholic strength: 11% Vol.
Acidity: 7 g/l
Sugars: 11 g/l
Allergens: Contains sulfites

SENSORY PROPERTIES

Colour: intense ruby red
Bouquet: persistent, full bodied with the delicate fragrance of blackberries and bilberries
Taste: dry but fruited, well-balanced, effervescent, round

PACKAGING

Bottiglie da 0,375 l: cardboard box with 12 bottles
0.750 l bottles: cardboard box with 6 bottles
Bottiglie da 1,50 l: cardboard box with 1 bottle
Type of bottle: Lombardini customized Renana

TO DRINK IT AT ITS BEST

Ageing period: to be consumed while young, no more than 18 months
Serving temperature: 8°-10°C
Type of glass: Medium open goblet



FOOD PAIRING


Cappelletti


Lasagne


Braised


Boiled

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