

Cantine in Novellara dal



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

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 I: cardboard box with 12 bottles 0.750 I bottles: cardboard box with 6 bottles Bottiglie da 1,50 I: 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

