LOMBARDINI
Cantine in Novellara dal 1925

SPERGOLA DEL CAMPANONE

SPERGOLA EMILIA IGP FRIZZANTE BIANCO SECCO



Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: Spergola
Classification: Spergola Emilia IGP
Characteristics: white semi-sparkling dry
Fermentation: Charmat method
Alcoholic strength: 11% Vol.
Acidity: 6 g/l
Sugars: 11 g/l
Allergens: Contains sulfites

SENSORY PROPERTIES

Colour: pale yellow
Bouquet: delicate, elegant, with a slight hint of pears
Taste: fresh, balanced, round, dry with a good structure

PACKAGING

0.750 l bottles: cardboard box with 6 bottles
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: 6°- 8° C
Type of glass: Medium open goblet



FOOD PAIRING


Hors-d'oeuvre


First courses


Fish first courses


Fish second courses


Pizza


Formaggi non stagionati

Cantine Lombardini srl Via Cavour 15 - 42017 Novellara (RE) - Italy - tel. +39 0522 654224 - www.lombardinivini.it - info@lombardinivini.it