

LOMBARDINI

Cantine in Novellara dal

1925

ROSATO DEL CAMPANONE

REGGIANO DOP LAMBRUSCO ROSATO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara

Classification: Reggiano PDO

Characteristics: rosé semi-sparkling dry

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 8.0 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: light ruby

Bouquet: pleasant and persistent with a slight hint of strawberries

Taste: dry, tangy but round, fresh

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



Cappelletti



Fish second courses



Sushi



Roast meats



White meat



Pizza



Cheeses



Cured meat