

# LOMBARDINI

Cantine in Novellara dal

1925

## SORBARA SPUMANTE BRUT 1925

### LAMBRUSCO DI SORBARA DOP

**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** lambrusco di Sorbara 100%

**Classification:** Sparkling wine

**Characteristics:** rosé sparkling brut

**Fermentation:** slow, Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7,5 g/l

**Sugars:** 9 g/l

### SENSORY PROPERTIES

**Colour:** bright and full-pink claret

**Bouquet:** hints of wild strawberries, pink grapefruit and violet

**Taste:** of strong freshness and flavor, pleasantly elegant

### 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 month

**Serving temperature:** 6-8° C

**Type of glass:** Large flute



### FOOD PAIRING



Aperitif



Hors-d'oeuvre



Fish first courses



Fish second courses



Sushi



White meat



Pizza