LOMBARDINI
Cantine in Novellara dal 1925

LOMBARDINI SPUMANTE BRUT

REGGIANO DOP LAMBRUSCO ROSSO SPUMANTE BRUT



Production area: Province of Reggio Emilia
Locality: Novellara
Region: Emilia Romagna
Vine varieties: Lambrusco Salamino
Classification: Reggiano PDO
Characteristics: red sparkling brut
Fermentation: slow, Charmat method
Alcoholic strength: 11,50% Vol.
Acidity: 7.0 g/l
Sugars: 9 g/l
Allergens: Contains sulfites

SENSORY PROPERTIES

Colour: deep red with an effervescent foam
Bouquet: intense and persistent, with a hint of blackberries
Taste: balanced, smooth, intense, persistent, full-bodied

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 while young, no more than 18 months
Serving temperature: 6°- 8° C
Type of glass: Medium open goblet



FOOD PAIRING


First courses


Cappelletti


Lasagne


Braised


Boiled


Roast meats

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