

# LOMBARDINI

Cantine in Novellara dal

1925

## IL CAMPANONE MAGNUM

REGGIANO DOC LAMBRUSCO ROSSO SECCO



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino, Marani

**Classification:** Reggiano PDO

**Characteristics:** dry, semi-sparkling red

**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 l:** cardboard box with 12 bottles

**0.750 l bottles:** cardboard box with 6 bottles

**Bottiglie da 1,50 l:** cardboard box with 1 bottle

**Type of bottle:** Lombardini customized Renana

### TO DRINK IT AT ITS BEST

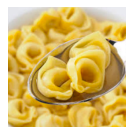
**Ageing period:** to be consumed while young, no more than 18 months

**Serving temperature:** 8°-10°C

**Type of glass:** Medium open goblet



### FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled