

LOMBARDINI

Cantine in Novellara dal

1925

1925 LAMBRUSCO ROSATO

REGGIANO DOP LAMBRUSCO ROSATO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara and Marani

Classification: Reggiano PDO

Characteristics: rosé semi-sparkling dry

Fermentation: Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7.5 g/l

Sugars: 11 g/l

SENSORY PROPERTIES

Colour: deep pink

Bouquet: fresh, intense and persistent, with a hint of strawberries

Taste: dry, pleasantly round with a good body

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Emiliana bianca

TO DRINK IT AT ITS BEST

Ageing period: to be consumed 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



Tortelli



Cappelletti



Lasagne



Fish second courses



Sushi



Braised



Boiled



Roast meats



White meat



Pizza



Cured meat