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
Allergens: Contains sulfites

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