

LOMBARDINI

Cantine in Novellara dal

1925

FRAGOLETTO BIANCO

LAMBRUSCO EMILIA IGP BIANCO AMABILE



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Bianco

Classification: Emilia PGI

Characteristics: semi-sweet, semi-sparkling white wine

Fermentation: Charmat method

Alcoholic strength: 8,5% Vol.

Acidity: 7 g/l

Sugars: 45 g/l.

SENSORY PROPERTIES

Colour: yellow with light greenish reflections

Bouquet: pleasantly soft and creamy wine with a slight hint of white fruits in medium maturity

Taste: smooth and round with a marked freshness

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Emiliana Verde

TO DRINK IT AT ITS BEST

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

Serving temperature: 4°-6°C

Type of glass: Medium open goblet



FOOD PAIRING



Aperitif



Risotti



Pesce affumicato e
Grigliato



Mozzarella