

# 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