

# LOMBARDINI

Cantine in Novellara dal

1925

## LA FATTORIA

### LAMBRUSCO EMILIA IGP ROSSO SECCO



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino, Marani, Maestri

**Classification:** Lambrusco Emilia PGI

**Characteristics:** red semi-sparkling dry

**Fermentation:** Charmat method

**Alcoholic strength:** 10.5% Vol.

**Acidity:** 7.5 g/l

**Sugars:** 12 g/l

### SENSORY PROPERTIES

**Colour:** ruby red

**Bouquet:** fragrant, round and fruited

**Taste:** dry, but pleasantly round

### PACKAGING

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

**Type of bottle:** Emiliana

### TO DRINK IT AT ITS BEST

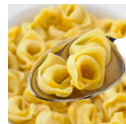
**Ageing period:** to be consumed young, no more than 18 months

**Serving temperature:** 8° - 10° C

**Type of glass:** Medium open goblet



### FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled