

LOMBARDINI

Cantine in Novellara dal

1925

EXTRA DRY 1925

SPUMANTE BIANCO EXTRA DRY

Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Spergola, Pinot Emilia IGT

Classification: sparkling white wine

Characteristics: sparkling white extra dry

Fermentation: Charmat method

Alcoholic strength: 11,5% Vol.

Acidity: 6,5 g/l

Sugars: 14,5 g/l

SENSORY PROPERTIES

Colour: clear, pale yellow with green reflexes

Bouquet: delicate, nicely with a hint of floral and fruity fragrance

Taste: delicate, smooth, pleasantly round, with right balanced between sugars and acidity

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Tiziano Spumante

TO DRINK IT AT ITS BEST

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

Serving temperature: 6°-8° C

Type of glass: Large flute



FOOD PAIRING



Aperitif



Hors-d'oeuvre



First course
dishes based on
fish



Second course
dishes based on
fish



White meat