

LOMBARDINI

Cantine in Novellara dal

1925

IL SIGNOR CAMPANONE

REGGIANO DOP LAMBRUSCO SPUMANTE
BRUT



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Lambrusco di Sorbara

Classification: Reggiano PDO

Characteristics: red sparkling brut

Fermentation: slow, Charmat method

Alcoholic strength: 11% Vol.

Acidity: 7,5 g/l

Sugars: 9 g/l

SENSORY PROPERTIES

Colour: ruby red with a deep pinkish foam

Bouquet: delicate, fine and harmonious, with a clear hint of soft red berries

Taste: elegant, pleasantly balanced, with a good body and marked freshness

PACKAGING

Bottiglie da 0,375 l: cardboard box with 12 bottles

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 while young, no more than 18 months

Serving temperature: 6°- 8° C

Type of glass: Medium open goblet



FOOD PAIRING



Tortelli



Cappelletti



Lasagne



Braised



Boiled



Cheeses



Cured meat