

# LOMBARDINI

Cantine in Novellara dal

1925

## 1925 PIGNOLETTO DOP

PIGNOLETTO DOP SPUMANTE BIANCO SECCO



**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** 100% Pignoletto

**Classification:** Pignoletto PDO

**Characteristics:** white sparkling brut

**Fermentation:** Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7 g/l

**Sugars:** 11 g/l

### SENSORY PROPERTIES

**Colour:** pale yellow with bright reflections

**Bouquet:** good intensity and olfactory persistence, with a delicate floral and fruity fragrance

**Taste:** balanced, persistent e nicely round

### 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 while young, no more than 18 months

**Serving temperature:** 6° - 8° C

**Type of glass:** Large flute



### FOOD PAIRING



Hors-d'oeuvre



Fish first courses



Fish second courses



White meat