



# LOMBARDINI

Cantine in Novellara dal

1925

## REGGIANO "C'ERA UNA VOLTA"

REGGIANO DOC LAMBRUSCO ROSSO SECCO

**Production area:** Province of Reggio Emilia

**Locality:** Novellara

**Region:** Emilia Romagna

**Vine varieties:** Lambrusco Salamino, Lambrusco di Sorbara, Marani

**Classification:** Reggiano PDO

**Characteristics:** dry, semi-sparkling red

**Fermentation:** Charmat method

**Alcoholic strength:** 11% Vol.

**Acidity:** 7.5 g/l

**Sugars:** 11 g/l

### SENSORY PROPERTIES

**Colour:** intense ruby red with a fine mousse with garnet red reflections

**Bouquet:** intense, round, with a hint of soft red berries

**Taste:** good body, persistent and pleasantly 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 young, no more than 18 months

**Serving temperature:** 8°-10° C

**Type of glass:** Medium open goblet



### FOOD PAIRING



First courses



Cappelletti



Lasagne



Boiled



Roast meats

