



LOMBARDINI

Cantine in Novellara dal

1925

LA ROCCA

REGGIANO DOC LAMBRUSCO ROSSO SECCO



Production area: Province of Reggio Emilia

Locality: Novellara

Region: Emilia Romagna

Vine varieties: Lambrusco Salamino, Marani, Lambrusco di Sorbara

Classification: Reggiano DOC (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: ruby

Bouquet: pleasant and persistent, with a hint of raspberries

Taste: intense, dry, pleasantly round

PACKAGING

0.750 l bottles: cardboard box with 6 bottles

Type of bottle: Standard Bordolese

TO DRINK IT AT ITS BEST

Ageing period: to be consumed young, no more than 1-2 years

Serving temperature: 10°- 12° C

Type of glass: Medium open goblet



FOOD PAIRING



Cappelletti



Lasagne



Braised



Boiled