



ALBINEA CANALI

VITICOLTORI DAL 1936

Sparkling Dry Lambrusco
OTTOCENTONERO

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Ottocentonero

Sparkling Dry Lambrusco-Dell'Emilia IGT

Area of Production:

Emilia-Romagna, Italy

Soil:

Deep and medium-mixture earth.

Grape Varieties:

50% Lambrusco Salamino, 40% Lambrusco Grasparossa,
10% Lancellotta.

Production Technique:

The pressing of the grapes is followed by a maceration at low temperature (12-15°C) for 3-4 days in order to extract the color and enhance the typical fruit-forward characters of Lambrusco. After racking, the juice completes its fermentation in pressurized temperature controlled vats to develop its natural sparkle.

Characteristics:

Color: Intense ruby red with violet reflections and a pale pink foam.

Bouquet: Fresh and fruit-forward bouquet.

Taste: Semi-sparkling and balanced, with rich berry flavors.

Alcohol Content: 11.5%.

Total Acidity: 7.5 g/l.

An ideal complement to rich foods, Ottocentonero pairs well with baked pastas, roasts and grilled meats as well as spicy fare. Serve chilled at 55°F. Ottocentonero is rich, vivacious and round on the palate.