

FB Lambrusco is intense rosé in color with a fresh fruity aroma. As the wine is poured, the deposit of natural yeast works its way into the glass reminding us how much our ancestors enjoyed this same style of Lambrusco. Semi-sparkling and dry, with a velvety texture and refreshing tartness.



ALBINEA CANALI FB LAMBRUSCO METODO ANCESTRALE

“Metodo Ancestrale” is an ancient technique used by the farmers of Reggio Emilia making Lambrusco at home. From Albinea Canali, one of Italy’s leading producers of Lambrusco, this product combines the flavor of a dry Lambrusco with the unique qualities attributed to fermentation in the bottle.

SOIL

Deep and medium-mixture terrain.

PRODUCTION TECHNIQUE

Grapes are cultivated in the GDC (Geneva Double Curtain) or Doppia Cortina method. After pressing, the grapes undergo cold maceration for 12 hours to extract some color and enhance the flavors of the Sorbara grapes. Following partial fermentation, the wine undergoes a second fermentation in the bottle, rendering the wine completely dry and leaving a deposit of natural yeast in the bottle.

BOUQUET

Fresh, fruity aroma that hints of bread crust.

TASTE

Semi-sparkling, dry and velvety texture with a refreshing tartness.

FOOD PAIRING

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

ORIGIN

Emilia-Romagna, Italy

VARIETIES

100% Lambrusco di Sorbara

ANALYSIS

Alcohol	11.0% Vol
Total Acidity	7.5 g/l
Residual Sugar	50.0 g/l

SIZE(S)

750ml 0 80516 11674 7

PACK(S)

750ml 6pk