



**ALBINEA CANALI**  
FB Lambrusco  
Metodo Ancestrale  
Emilia IGT

---

***Area of Production:***

Emilia-Romagna, Italy.

***Soil:***

Deep and medium-mixture terrain.

***Grape Variety:***

100% Lambrusco di Sorbara.

***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.

***Characteristics:***

***Color:*** Intense rosé color and violet reflections; 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.

***Bouquet:*** Fresh, fruity aroma that hints of bread crust.

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

***Alcohol Content:*** 11%.

***Total Acidity:*** 7.50 g/l.

An ideal accompaniment to cured meats, stuffed pastas, and grilled meat. Serve at 46-50 degrees Fahrenheit (8-10 degrees Celsius).