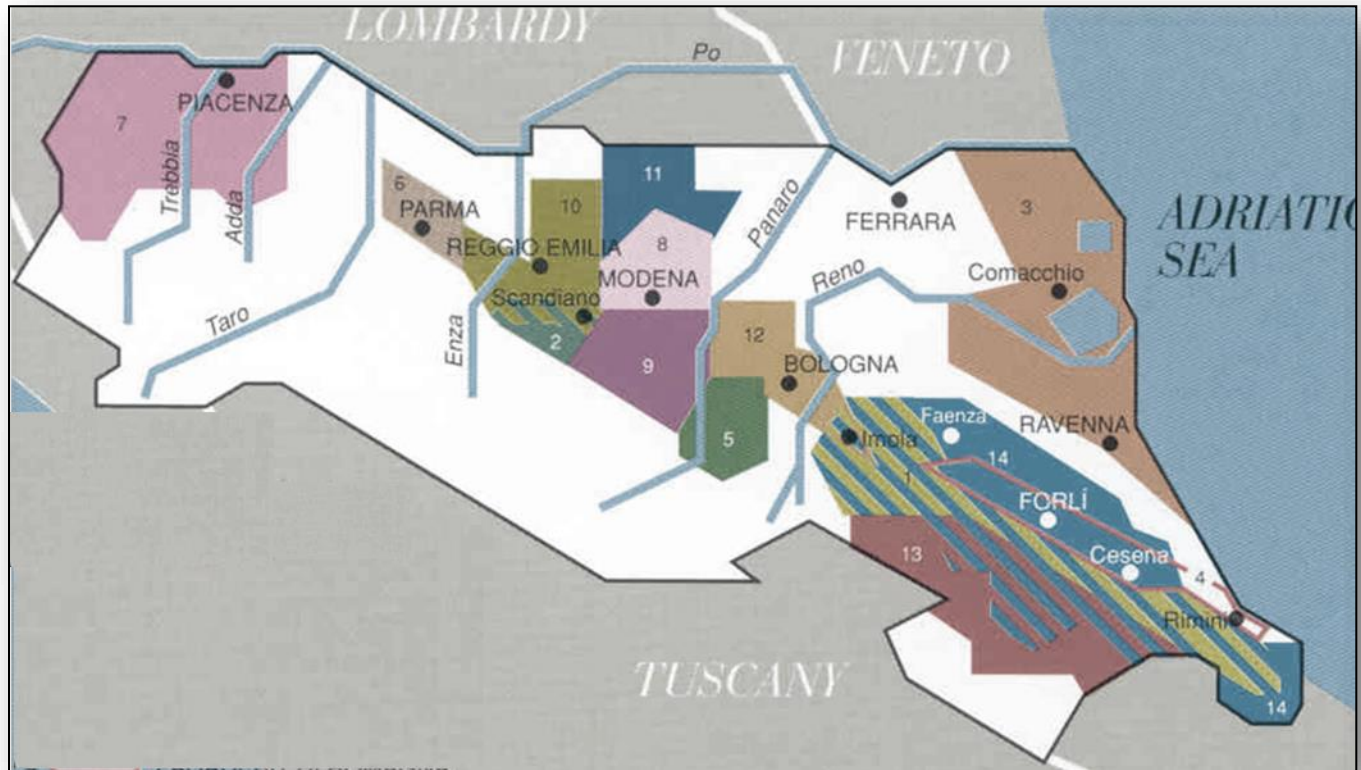


WINE REGIONS OF ITALY



EMILIA ROMAGNA



EMILIA ROMAGNA



- Region consists of two distinct sectors. Emilia was the name of the road (Via Emilia) the Romans built to link the coast of Rimini to the hinterland. Romagna as a name can be traced to when the Romans occupied the area for a lengthy period
- Emilia, to the east is home to beautifully perfumed sparklers as well a delightful still reds and whites. Romagna to the west is known for fine wines produced from the native Albana, Sangiovese and Trebbiano
- Lambrusco is a native vine that has a 2,000 year-old history
- DOCG – Albana di Romagna and Colli Bolognesi Classico Pignoletto

Emilia-Romagna



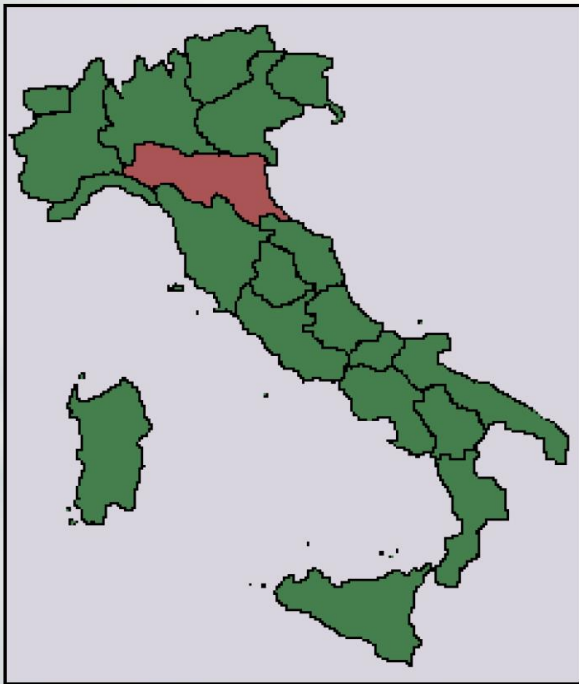
One of the flattest regions
(Shaped like a triangle)



9 provinces
6th in size (Massachusetts)



48% consists of plains
27% hilly
25% mountainous





Modena

Emilia-Romagna

Home to three UNESCO
World Heritage Sites



Ferrara



Ravenna

EMILIA ROMAGNA GRAPES AND WINES



Important Grapes

- White - Malvasia, Trebbiano, Ortrugo, Sauvignon Blanc or Spergola, Moscato, Pinot Grigio, Muller Thurgau, Tocai, Pagadebit, Garganega, Pinot Bianco, Pignoletto
- Red - Lambrusco, Lancellotta, Bonarda, Sangiovese, Dolcetto, Marzemino, Montepulciano, Pinot Nero, Cagnina

Important Wines

- Whites - Albana, Bianco di Scandiano, Montuni, Pagadebit, Pignoletto and Trebbiano
- Reds - Lambrusco, Sangiovese
- Whites and reds - Colli Bolognesi, Colli di Parma, Colli Piacentini

About Emilia-Romagna

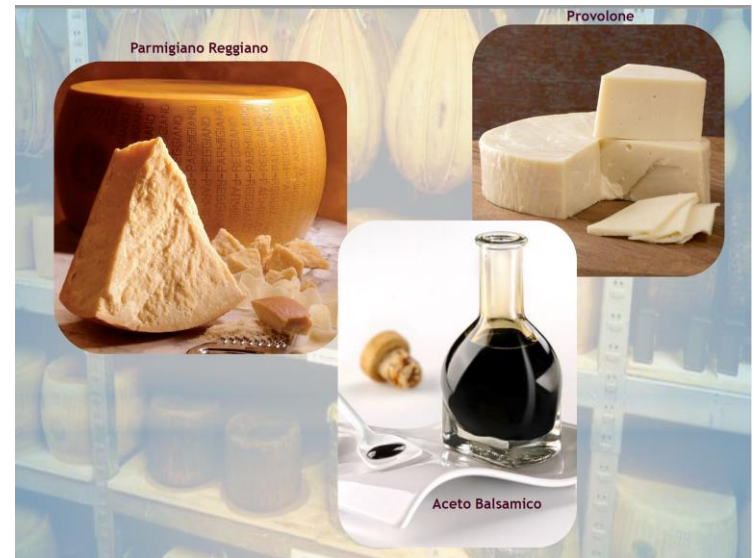


The Emilia-Romagna region - commonly referred to as the “Bread Basket” or “Stomach of Italy” - produces such popular delicacies as Parmigiano Reggiano cheese, Prosciutto di Parma ham and Balsamic Vinegar. The very lay of the land in Emilia-Romagna makes it perfect for growing wine grapes. From the low-lying plains that flank the River Po to the hills and Apennines further south, with the Malvasia of Piacenza’s hills and the great Lambruscos of Reggio Emilia and Modena, the soil of Emilia Romagna yields wines that are lively, fresh and thoroughly contemporary.



The Italian Paradox

Foods of Emilia Romagna





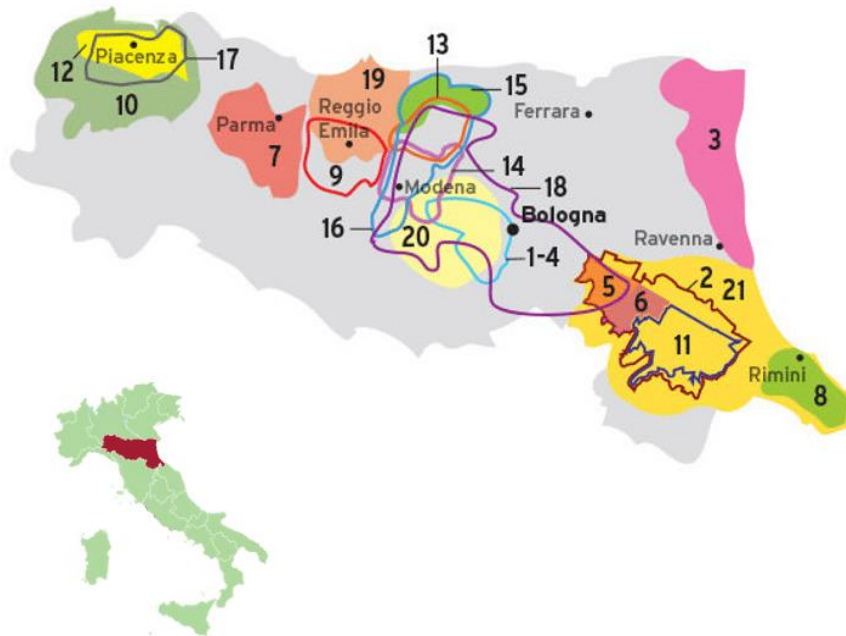
The very lay of the land in Emilia Romagna makes it perfect for growing grapes and producing the right cultivars for winemaking. From the low-lying plains that flank the River Po up to the hills and Apennines that lie to the south, from the Malvasia of Piacenza's hills to Romagna's Albana and taking in the great Lambruscos of Reggio Emilia and Modena, the lands of Emilia Romagna yield wines that are sparkling and lively, fresh and light, young and modern. Ravenna/Forli-Cesena and Rimini make up Romagna, the balance is Emilia.



LAMBRUSCO AND ITS TERRITORY

Lambrusco in Emilia Romagna DOC/DOP and IGP/IGT

Emilia Romagna



Detail map ©2019 Federdoc, used by permission

DOCGs

- 1 Colli Bolognesi Pignoletto
- 2 Romagna Albana

DOCs

- 3 Bosco Eliceo
- 4 Colli Bolognesi
- 5 Colli d'Imola
- 6 Colli di Faenza
- 7 Colli di Parma
- 8 Colli di Rimini
- 9 Colli di Scandiano e di Canossa
- 10 Colli Piacentini
- 11 Colli Romagna Centrale
- 12 Gutturmo
- 13 Lambrusco di Sorbara
- 14 Lambrusco Grasparossa di Castelvetro
- 15 Lambrusco Salamino di Santa Croce
- 16 Modena
- 17 Ortrugo dei Colli Piacentini
- 18 Pignoletto
- 19 Reggiano
- 20 Reno
- 21 Romagna

Lambrusco di Sorbara
DOP/DOC (#13 on map)

Lambrusco Grasparossa di Castelvetro
DOP/DOC (#14)

Colli di Scandiano e di Canossa DOC
DOP/DOC (#9)

Lambrusco Salamino di Santa Croce
DOP/DOC (#15)

Modena
DOP/DOC (#16)

Reggiano
DOP/DOC (#19)

Colli di Parma
DOP/DOC (#7)

Lambrusco Emilia
IGT

Lambrusco



Lambrusco Facts

[lam-BROO-Skoh]

Lambrusco is a unique red Italian grape variety that grew spontaneously long before the days of the Ancient Romans

Lambrusco is derived from the latin word labrusca or lambrusca

Lambrusco came from the Romans,
“**labrum**” - as it was growing at the edges of the
“**bruscum**” - cultivated fields / woods

Lambrusco is the most important grape variety from the region of Emilia Romagna

Lambrusco is may be produced as a white, rose or red wine, still to fully sparkling, and dry to sweet

Lambrusco flavor notes include cherry, blackberry, violet, and even rhubarb.

Lambrusco's light effervescence makes it a delightful food pairing that cuts through fatty foods. Its fizzy, acidic, and well-balanced character allows Lambrusco to cleanse the palate, as well as pair with everything from robust dishes, cheeses, pizza, burgers, panini, salads and even spicy foods.



THE FAMILY

LMBRUSCO GRAPE VARIETIES

The name Lambrusco represents a family of 12 native red grape varieties that have been grown and developed in Emilia-Romagna for centuries. They can be used singly or in combination depending on the rules of each DOC and the winemaking choices of individual producers within those areas.



Pellegrino

Lambrusco del Pellegrino – known also as Lambrusco di Fiorano and Lambruscone – is found in the communes of Nonantola, Fiorano, Modena, Formigine and in the hills of Reggio Emilia.



Benetti

This variety is interesting both because it adapts well to many growing conditions and because it is resistant to mould as it has widely spaced berries. That's why it's often used in organic viticulture. It is also late ripening and therefore can help spread out the harvest calendar to avoid too much concentration of the harvest, particularly when it is manual.



Oliva

This variety was popular between the end of the 19th century and the start of the 20th when it was known as Lambrusco Oliva Grosso. Its name is due to the shape of its berries and it still can be found amongst plantings of old vines. It produces a richly coloured ruby wine, with good intensity and purple highlights. The nose is intense, fine and complex with notes of red berries, cherry and spice.

Montericco

This grape has been grown between Broletto and Monterico di Albinea, in the province of Reggio Emilia, since the 19th century and is now found throughout the province. Unlike other members of the Lambrusco family, this variety tends to develop very small berries that are widely spaced with unripe anthocyanins. That's why its wines are lacking in colour richness, tending towards pale reds. But Montericco does offer lively acidity and low tannins, making it suitable for sparkling wines. Montericco produces wines with delicate notes of blackberry and berries as well as dog roses and violets.

Marani

There is evidence of this grape being cultivated around Reggio Emilia since the 19th century. Today it still is found there, as well as in the areas around Parma and Mantova. Lambrusco Marani is used in blends with others in the family, and its high acidity and light tannins make it suitable for sparkling wines, including whites. It brings delicate perfumes of maraschine cherry, blackcurrant and floral notes of violet.

Maestri

This variety is prevalent in the west of the province of Reggio Emilia, especially in the communes of Montecchio, Boretto and Gualtieri. It is believed to have originated in the area around Parma, particularly at Villa Maestri, near San Pancrazio. Its adaptability has favoured its planting as far away as Puglia. Lambrusco Maestri is a well-coloured wine of deep ruby red with purple highlights and with good body and tannins. When it's been well made it's able to offer notes of red fruits like cherry and wild berries and a floral aroma of violets.

Barghi



This Lambrusco variety has only recently been identified and reintroduced. Found since the 19th century in the area around Reggio Emilia, it has often been confused with another local grape found in that area, Marzemino. Locally it's known as Lambrusco Corbelli or di Rivalta because – until the 1960s – it was primarily grown on the estate of the count Corbelli at Rivalta. Its wine is of medium intensity, has an intense ruby hue and elegant bouquet of blackberry, raspberry and cherry. When given extra maceration, this turns more to plum, liquorice and coffee.



Foglia Frastagliata

Meaning ‘jagged-leafed’, this Lambrusco is less vigorous than some others. It's a late-budding, late-ripening variety. Its wines are red-violet with purple highlights, and are well structured, mineral, fresh and not astringent. The nose shows notes of herbs, wildflowers and violets, while the fruity palate tastes of blackberry, cherry and forest berries.

Salamino



This variety is considered one of the main grapes in the Lambrusco family, along with Sorbara and Grasparossa. Its name derives from the elongated shape of its bunches which, in the local imagination, resemble salami. It is believed to have originated in the area of Santa Croce, on the outskirts of Carpi. It's now the most widely planted variety in the plains of Modena and Reggio Emilia. Its intensely hued. Soft-tannined wines tend towards violet, while its bouquet brings to mind raspberries, cherries and blackberries as well as a hint of roses.

Grasparossa

This variety is thought to have originated in the commune of Castelvetro and is common in the hills and foothills around Modena and Reggio Emilia. In the 19th century, Francesco Agazzotti, the lawyer and winemaker, praised its bouquet as being like peach blossom. The rich skins of the berries confer the wine a rich ruby colour with purple highlights. As we can infer from its name, Grasparossa is red too in its stems and branches. Its fruit-driven wines bring notes of sour cherry, redcurrant, blackberry, almond as well as floral hints of violets in the young wines. Compared to other Lambruscos, Grasparossa has a higher tannic component which gives its wines more structure.

Sorbara

Lambrusco di Sorbara has been appreciated since the 19th century. It's native to the central plains of Modena between the Secchia and Panaro rivers and is grown there in abundance. Its flowers are physiologically feminine and its short, twisted stamens mean that this variety needs a pollinator, a role most often played by Lambrusco Salamino, which is usually planted among it. The wines obtained from Sorbara are usually dry or off dry, light or deep cherry red in colour, with floral notes of violets and roses. These are lightly sparkling wines with nice acidity, fruit notes of blueberries and cherry and they go very well with the pork products common in this area.

Viadanese

This vine takes its name from the municipality of Viadana, in the province of Mantua, an area where it is most widespread together with the low plain of Reggio Emilia. It is also called Gropello Ruberti, in honor of the agronomist Ugo Ruberti who discovered it and encouraged its spread at the end of the nineteenth century. It provides a ruby, acidic and tannic wine, with typical hints of cherry, black cherry, blackberry and violet.

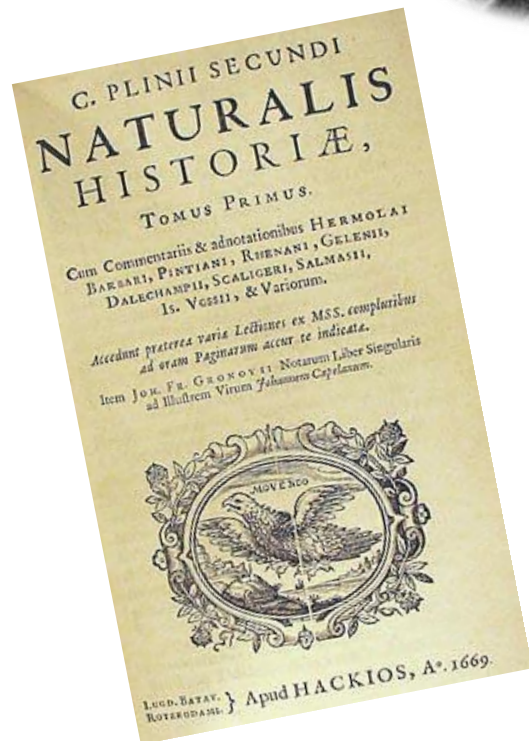




Pliny the Elder

AD 23 – AD 79

- Ancient author
- Naturalist
- Philosopher
- Roman military commander
- Author of the Naturalis History
- Robert Parker of the Romans



According to **Pliny the Elder** Lambrusco was the favorite wine of Livia, second wife of Augustus Caesar (*therapeutic effects*)

*Pliny wrote 2000 years ago
“Lambrusco produces a sweet,
fizzy red wine”*

C. PLINII SECUNDI
NATURALIS
HISTORIÆ,

TOMUS PRIMUS.

Cum Commentariis & adnotationibus HERMOLAI
BARBARI, PINTIANI, RHEENANI, GELENII,
DALECHAMPII, SCALIGERI, SALMASII,
IS. VOSSII, & VARIORUM.

*Accedunt præterea varia Lectiones ex MSS. compluribus
ad oram Paginarum accur te indicata.*

Item JOH. FR. GRONOVII Notarum Liber Singularis
ad Illustrrem Virum *Johannem Capellanus.*



LUGD. BATAV. } Apud HACKIOS, A^o. 1669.
ROTTERDAMI. }



C. P. Marillier. inv.

J. D. W. del.

Lambrusco



Emilia Romagna Lambrusco DOP/DOC and IGP/IGT

- **Lambrusco di Sorbara DOP/DOC**

85% Sorbara and a maximum of 15% other Lambrusco varieties. Rose and Red styles may be produced

- **Lambrusco Grasparossa di Castelvetro DOP/DOC**

85% Grasparossa and maximum 15% other Lambrusco sub varieties and/or Malbo Gentile.
Rose and Red

•

- **Colli di Scandiano e di Canossa DOP/DOC**

Lambrusco – Minimum 85% Lambrusco Barghi, Maestri, Marani and/or Salamino.
Maximum 15% Ancellotta, Croatina, Malbo Gentile, Marzemino, Perla dei Vivi, Sgavetta,
and/or Termarina

Lambrusco Grasparossa Minimum 85% Grasparossa; maximum 15% Ancellotta, Croatina,
Lambrusco Marani, Lambrusco Salamino, and/or Malbo Gentile

Lambrusco Montericco Minimum 85% Montericco; maximum 15% Ancellotta, Croatina,
Lambrusco Grasparossa, Lambrusco Marani, Lambrusco Salamino, and/or Malbo Gentile
Red

- **Lambrusco Salamino di Santa Croce DOP/DOC**

85% Salamino and maximum 15% Ancellotta, Fortana and/or other Lambrusco subvarieties.
Rose and Red

Emilia Romagna Lambrusco DOP/DOC and IGP/IGT cont'd

- **Modena DOP/DOC**

Lambrusco Rosato - Minimum 85% Lambrusco; maximum 15% Ancellotta, Fortana, and/or Malbo Gentile

Rosso - Minimum 85% Lambrusco; maximum 15% Ancellotta and/or Fortana

Lambrusco - Minimum 85% Lambrusco; maximum 15% Ancellotta, Fortana, and/or Malbo Gentile

Novello (Rosso, Lambrusco)

Rose and Red

- **Reggiano DOP/DOC**

Lambrusco - Minimum 85% Lambrusco (Barghi, di Sorbara, Grasparossa, Maestri, Marani, Montericco, Oliva, Salamino, and/or Viadanese); maximum 15% Ancellotta, Fogarina, Lambrusco a Foglia Frastagliata, Malbo

Gentile, Marzemino, Perla dei Vivi, Sgavetta, and/or Termarina Lambrusco Salamino (Rd, RdFr, RdSw,

RdFrSw): Minimum 85% Lambrusco Salamino; maximum 15% Ancellotta, Lambrusco Marani, Lambrusco di Sorbara, and/or Malbo Gentile

Novello Lambrusco

Red and Rose

- **Colli di Parma DOP/DOC**

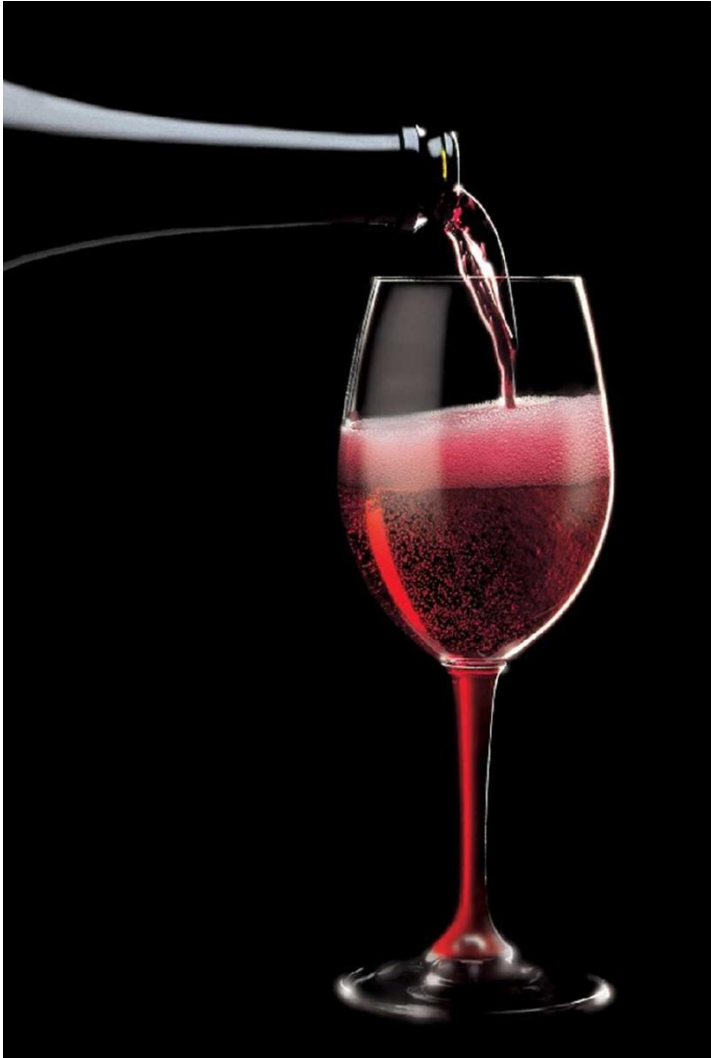
- Lambrusco Maestri between 85% and 100%. Max 15% other non-aromatic red grapes recommended and/or allowed for growing in the province of Parma. Red

- **Lambrusco Emilia IGP/IGT**

- Lambrusco - Minimum 85% Lambrusco and maximum 15% other allowed red grapes for the Red and Rose

Lambrusco Bianco - Minimum 85% Lambrusco and a maximum 15% other allowed white grape varieties

Luscious Lambrusco



It's delightfully refreshing, with a sparkle-enlivened bouquet that can vary from fruity with pleasant vinous overtones to floral with hints of violets and heather

On the palate Lambrusco is pleasant, with nice nice fruit flavors and clean finish

Lambrusco and Food

Lambrusco is a wine of outstanding characteristics; a sparkling, and evanescent froth, a rich taste with a good level of acidity that is balanced by the right amounts of sugars in the *medium dry and sweet* versions. Refreshing and pleasant to drinks, it adapts equally to the traditional foods of the region as well as many international dishes. These are well rounded wines and, served cool, are appropriate to many occasions as is proven by their success in Italy and throughout the world. Lambrusco with spice is really so nice!





Riunite®



The History of Cantine Cooperative Riunite

In 1950, nine wine producers from the agriculturally rich Emilia-Romagna region “united” to form the Cantine Cooperative Riunite. The Cooperative’s goal was to not only reflect the outstanding wine historically produced in agricultural Emilia, but to join forces in dynamic synergy which would transform small village wineries and individual farmers into a highly respected world-class concern that would never forget its roots and core values. Year after year, the work ethic and perseverance of people from the Emilia region enabled Riunite to expand its business with 1,500 members, 5 grape crushing centers and one of the most efficient bottling regimens in the world. Cantine Riunite has since expanded its base to embrace partner producers that work in some of Italy’s best-known winemaking areas.

1967 – Riunite arrives in America

1993 - Riunite was the first winery in Europe to be granted "Certified Quality" status. ISO 9002 and ISO 14001



HL.300
Riunite®

HL.300



Riunite®



Lambrusco Maestri



- ❖ "Maestri" derives from Villa Maestri in Parma (famous for its Lambrusco vineyards)
- ❖ Fruit, intense color and full bodied
Mostly used for blending
(good tannins)
- ❖ Adaptable to different climates & environments.
- ❖ Grown around Parma
- ❖ Shows good resistance to most common diseases and extreme weather conditions

Lambrusco Marani



- ❖ Imparts brightness, taste, perfume and color
(Cross - **Salamino**, Sorbara, Montericco)
- ❖ Late maturing, high yielding
- ❖ Sensitive to frost
- ❖ Added for Muscularity
(tannin & acidity)
- ❖ Mainly grown in Modena, Parma and Reggio Emilia

Lambrusco Montericco



- ❖ Montericco - a small village situated in the hills south of Reggio
- ❖ Known for berry fruit, color and perfume
- ❖ Soft, supple, round, soft tannins
- ❖ Late ripening
- ❖ This variety has almost disappeared

Lambrusco Salamino



- ❖ Lambrusco Salamino derives its name from its cluster (small, thin and compact,)
- ❖ Most widely planted Lambrusco variety
- ❖ Known for perfume aroma, harmony, color & richness (most floral of all Lambrusco)
- ❖ Very dark in color with violet froth (Thick skins)
- ❖ Likes to grow in sand, silt and clay
- ❖ Because of its firm structure Lambrusco Salamino can be aged for few years.

Ancellotta



- ❖ aka Lancellotta
- ❖ Known for roundness, warmth & color (that's why mostly used in blends)
- ❖ Lower acidity than any Lambrusco
- ❖ Good resistance to wind and drought
- ❖ Half of its production is in E-R
- ❖ Not part of the Lambrusco family but it is called the “missing” grape

FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



RIUNITE - LAMBRUSCO (NV)

OVERVIEW

Terrain: From the foothills and plains of the Reggio Emilia and Modena zones. Fertile, deep and medium-mixture grounds, 800 feet above sea level. **Vinification:** The pressing and brief maceration of select grapes is followed by the fermentation of the must at controlled temperature. A second fermentation, using the Charmat method, imparts the characteristic sparkling note.

ADDITIONAL DETAILS

Riunite Lambrusco is a semi-sparkling wine with a lively and bright ruby-red color. It has a soft and harmonious taste. The perfume is fresh and fruity. Ideal with simple and light dishes, it is excellent to pair with traditional Italian cuisine as well as spicy dishes, grilled meats, and pizza.

Technical Details

Appellation: Reggio Emilia, Modena
Vinemaker: Vanni Lunardi
Soil: medium-mixture grounds
Alcohol: 8.0%
TN Acidity: 7.8 g/l

Bottled: 750 ml (25 fl. oz.)
Case: 6 bottles (24/24/24, 24/24/24, 12/12/12)
Vintage: A blend of Lambrusco Salamino, Lambrusco Marzemino, Lambrusco Marzemino, and Lambrusco



Real Simple

Author: Betty Gold

Date: Tuesday, January 28, 2020

The Ultimate Wine Pairings for Your Favorite Super Bowl Foods – #14
Chili and Lambrusco

"The subtle sweetness of Lambrusco balances out even the spiciest chili. This lively, semi-sparkling red sells at an approachable price, making it a staple wine for any holiday party host."

PRICE: 7.99

" Riunite Lambrusco is at the top
of the list of the 25 Most Influential
Italian Wines
of the Last 25 Years .,"

WINE ENTHUSIAST
MAGAZINE

Online Exclusive



UMBERTO CAVICCHIOLI E FIGLI

The Cavicchioli family has been cultivating vines in the San Prospero province of Modena (Sorbara DOC) for over a century, but it was not until 1928 that Umberto Cavicchioli began bottling the wine under his family name. Umberto's two grandsons, brothers Sandro and Claudio are still part of the business today. The Cavicchioli family is among the largest landowners in the Modena DOC with 235 acres of vineyards of which 173 acres are of the prized Lambrusco di Sorbara variety. Here, the climate is always humid with cold winters and hot summers and vineyards are planted in the pergola system to keep the vines dry.

Their family's focus on vineyard ownership, low yields and DOC production has been instrumental in establishing Cavicchioli as one of the leaders in high-quality Lambrusco. These wines have been sold predominantly in their native Italy, but have also found a home in markets around the world, such as the USA.

Cavicchioli makes world-class Lambruscos and whether delicate or robust, dry or abboccato, these wines have a pronounced acidity which, together with its bubbles, are perfect foils to Emilia's hearty cuisine based on dairy, cured pork and egg pasta. Versatile, celebratory and perfect for all occasions, Cavicchioli Lambrusco's offer great value and outstanding quality.

Lambrusco Grasparossa



- ❖ GRASPA – “Stem”
ROSSA – “Red”
- ❖ A special characteristic: with the arrival of autumn, not only the leaves turn red, but also the stalk and pedicels.
- ❖ Contributes color, intense fruity aromas and softness
- ❖ Considered to be the fullest bodied

FREDERICK WILDMAN AND SONS, LTD.

IMPORTERS AND WINE MERCHANTS



UMBERTO CAVICCHIOLI E FIGLI - ROBANERA LAMBRUSCO MODENA DOC (NV)

OVERVIEW

"Robanera", or "Black Thing", recalls this wine's intense color. This 100% Grasparossa is sourced from vineyards located in the center of the Modena DOC area. The fruit is harvested at the end of October and sees 4-5 days skin contact. Secondary fermentation occurs in autoclave. Robanera is made in the "Abbccato" (off-dry) style.

Terroir: The vines trained on espaliers and using the double curtain method on soil of medium consistency in the central part of the Modena province.

Pair with: the typical dishes of Romagna cuisine. Excellent with desserts and dry confectionary.



ADDITIONAL DETAILS

A red and fine froth, a persistent perlage. Its colour is an intense ruby red, the perfume is of red fruits and the taste is savory, full and velvety, with a slight tannic aftertaste.

Technical Details

- o Appellation: Lambrusco Modena DOC
- o Sustainability: Sustainable Practices
- o Alcohol: 9.5%
- o Ttl Acidity: 6.5g/l
- o Residual Sugar: 30g/l
- o UPC Code: 0 89744-75919 1
- o Varietale: 100% Lambrusco di Grasparossa

PRICE 14.98



LIVE

Prosecco

LOVE

CLETO CHIARLI

Tenute Agricole

Cleto Chiarli Tenute Agricole



The winery

A century and a half of wines, one family, millions of bottles produced, worldwide acclaim, and a goal to keep on improving.

To accomplish this, in 2000, Cleto Chiarli was founded. More than a just a winery, Cleto Chiarli is a blueprint for a world in which great wines can be cultivated , a place in which to nurture its proprietary grapes to perfection.

This modern facility, equipped with the right technology, nevertheless offers an atmosphere imbued with history and tradition.

No rushing, no production pressure, simply the desire to satisfy the authenticity of the wines.

Here, iconic wines such as Premium, Fondatore, Vigneto Cialdini were born. These are so rooted in the local area and history that merely calling them Lambruscos would fail to do them justice. Lambrusco alone is unable to capture the linear profile and mineral tones of a Sorbara or the fleshy, fruity sensuality of a Grasperossa.

Lambrusco Sorbara



- ❖ Light ruby in color, great acidity
- ❖ Regarded as the highest quality clone
 - Limited production
 - Established as a DOC in 1970
- ❖ Grown in the northern part of E-R
- ❖ Some similarities to Salamino (perfume aroma, harmony & richness)
- ❖ Likes sandy soils
- ❖ Good resistance to diseases; susceptible to ESCA.
- ❖ Best with rich foods



CLETO CHIARLI

Lambrusco di Sorbara DOC

Characteristics

Deep rosé colour, with clear fragrances of strawberry and brushwood. Its taste is fresh, pervasive, mineral, and at the same time velvety and surprisingly pleasant. Dynamic.

Grape Varieties

100% Lambrusco di Sorbara

Vinification Process

Light maceration, drawing off and refrigeration. Slow fermentation, 'Pris de Mousse' in 'cuve close'.

Price \$19.99

<https://www.chiarli.it/en/>



Albinea Canali was founded in 1936



The winery is located between the towns of Albinea and Canali



A Cooperative of 60 small farmer/growers



Albinea Canali has always produced Lambrusco



Albinea Canali only produces 5 wines (All non-vintage) All lambrusco ex1



House style – “To Capture and bottle the fruit of Lambrusco”
Fruit Forward” & “To Celebrate Lambrusco”



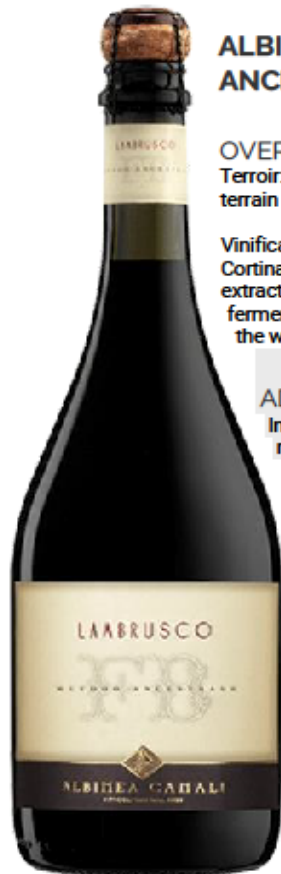
Albinea Canali is the leading producer of high end Lambrusco’s from Emilia

Lambrusco Sorbara



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FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



ALBINEA CANALI - LAMBRUSCO "FB" METODO ANCESTRALE (NV)

OVERVIEW

Terroir: Lambrusco di Sorbara grapes are grown in a deep and medium-mixture terrain in vineyards located in Emilia-Romagna, Italy.

Vinification: 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.

ADDITIONAL DETAILS

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.

Technical Details

- o **Appellation:** Emilia Romagna
- o **Soil:** Deep and medium-mixture terrain
- o **Alcohol:** 11.0%
- o **Ttl Acidity:** 7.5 g/l
- o **Residual Sugar:** 3.0 g/l
- o **Sizes Available:** 6/750ml
- o **Varietals:** 100% Lambrusco di Sorbara
- o **PRICE \$19.00**
- o **TEX SOMM INTERNATIONAL AWARDS MAY 2021 Judges Selection**
- o **SOMMELIERS CHOICE AWARDS MAY 2021 SPARKLING WINE OF THE YEAR**

Lambrusco Salamino



- ❖ Lambrusco Salamino derives its name from its cluster (small, thin and compact,)
- ❖ Most widely planted Lambrusco variety
- ❖ Known for perfume aroma, harmony, color & richness
(most floral of all Lambrusco)
- ❖ Very dark in color with violet froth
(Thick skins)

Lambrusco Grasparossa



- ❖ GRASPA – “Stem”
ROSA – “Red”
- ❖ A special characteristic: with the arrival of autumn, not only the leaves turn red, but also the stalk and pedicels.
- ❖ Contributes color, intense fruity aromas and softness
- ❖ Considered to be the fullest bodied

Ancellotta



- ❖ aka Lancellotta
- ❖ Known for roundness, warmth & color (that's why mostly used in blends)
- ❖ Lower acidity than any Lambrusco
- ❖ Good resistance to wind and drought
- ❖ Half of its production is in E-R
- ❖ Not part of the Lambrusco family but we call it the “missing” grape

FREDERICK WILDMAN AND SONS, LTD.
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ALBINEA CANALI - LAMBRUSCO OTTOCENTONERO (NV)



OVERVIEW

Terroir: Rich in Italian tradition, the name 'Ottocento' evokes Italy's romanticism toward the 1800s. The word for black, 'nero,' is a reference to the wine's nearly opaque deep purple hues. From the Canali family, one of Italy's leading producers of sparkling wines, this product combines the flavor of a dry Lambrusco with the full sparkle. This sparkling wine is made from Lambrusco and Lancellotta grapes grown in the Canali vineyards in Emilia-Romagna.

Vinification: 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.

ADDITIONAL DETAILS

Deep ruby red with violet reflections. Semi-sparkling and balanced with rich berry flavors. 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.

Technical Details

- o Appellation: Emilia Romagna
- o Alcohol: 11.5%
- o Tit Acidity: 7.5 g/l
- o Residual Sugar: 10.0 g/l
- o Sizes Available: 6/750ml
- o Varietals: 50% Lambrusco Salamino, 40% Lambrusco Grasparossa, 10% Lancellotta
- o PRICE 19.00

Texsom International Wine Awards *Date: Tuesday, May 18, 2021 – Gold 2021*

Sommeliers Choice Awards *Date: Sunday, May 16, 2021 – Silver 2021*