



ALBINEA CANALI

VITICOLTORI DAL 1936



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LAMBRUSCO 101

- Emilia-Romagna one of the wealthiest regions in all of Italy
- Unlike most varietals Lambrusco is not about the origin of the grape; it is more about the many grapes that are called Lambrusco
 - At least 10 different forms of the Lambrusco grape
- The sparkling red-ish wines of Lambrusco are often dry wines



**Albinea Canali is identified with deftly crafted, affordably priced wines celebrating the region's best-loved grape varieties:
Lambrusco and Lancellotta**

- The history of the winery began in 1934
- 1936: Founded by seven enterprising local grape growing families in Emilia-Romagna
- Goal: Create heightened quality wines destined to enjoy wider recognition
 - Albinea Canali label gained recognition as a producer of top-quality wines, specifically Lambrusco
- In 2003, significant investments were put toward the restoration of the historic Albinea Canali winery
- More technologically advanced production facilities
- Redesigned hospitality center and enoteca
- Production is a selection from 297 acrs of vineyards owned by ~70 growers



FUN FACTS:

- The bird in the logo - the meaning behind the bird on the logo is that this is a falcon and it's a bird which can be seen flying in the hills where Albinea Canali vineyards are located.
- The name Albinea Canali comes the names of two neighboring villages and the winery is located on the border between these two villages, from here the name Albinea Canali.

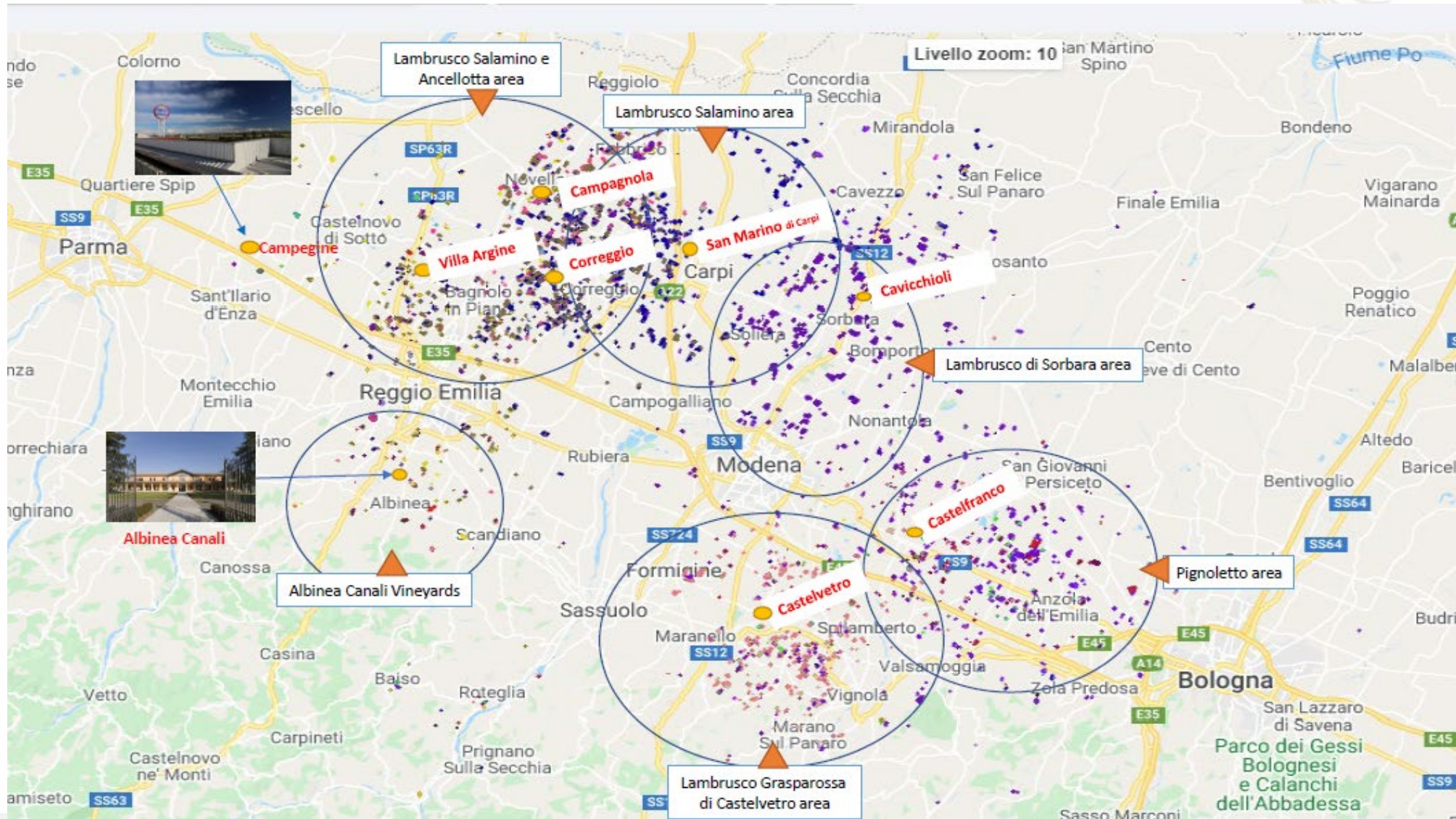

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REGION

Grape Varietal

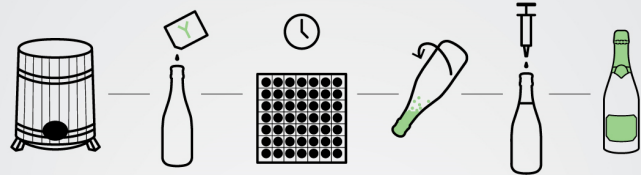
| Lambrusco di Sorbara | Lambrusco Grasparossa | Lambrusco Salamino | Ancellotta |
|--|--|---|---|
| <ul style="list-style-type: none"> Is considered the most valuable of the numerous Lambrusco varieties in terms of quality Gives a clear ruby red colored wine with a pinkish froth When well made, the wines tend to be fragrant and floral, fresh and fruity, with bright acidity, finishing relatively dry.  | <ul style="list-style-type: none"> Gives wines that are dark with a big, fleshy body, wild red and black fruit, firm but fruit-laden tannins, dry, savory and bright. While most Lambrusco's grow on the plains, Grasparossa also grows on hillsides  | <ul style="list-style-type: none"> An ancient red varietal, is found in Emilia-Romagna and Lombardy. Tends to result in wines that are ruby-purple in color, fruity and grapey, effusive, savory with good body, bright juicy acidity and finishing dry.  | <ul style="list-style-type: none"> A wine grape variety mainly grown in the Emilia-Romagna region of Italy Is widely used in blends to add its considerable color to otherwise-pale red wines.  |

SPARKLING WINE MAKING

Metodo Classico

- Also called "champagne method" or "méthode champenoise" and refers to the natural second fermentation that takes place in the bottle

Traditional Method SPARKLING WINE PRODUCTION



OUVÉE

After wines complete the first fermentation, the winemaker creates a blend or "ouvé" with a selection of base wines.

TIRAGE

Wines are bottled, blended with a small mixture of yeast and sugar/must to initiate the 2nd fermentation. This mixture is called the Liqueur de Tirage.

AGING

Wines age for a period of time on the lees (dead yeast particles). Aging lasts from about 9 months to about 5 years (depending on quality level).

RIDDLING / DISGORGING

Bottles are rotated so that less descend to the neck of the bottle. Then the bottle necks are placed in a frozen bath and opened such that the frozen block of lees pops out.

DOSAGE

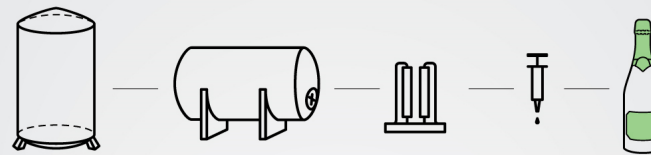
Some wine and sugar/must (called residual sugar-RS) is added back to the bottle. This mixture is also called Liqueur d'Expédition.

BRUT NATURE 0-3 g/L RS
EXTRA BRUT 0-6 g/L RS
BRUT 0-12 g/L RS
EXTRA DRY 12-17 g/L RS
DRY 17-32 g/L RS
SEMI DRY 32-50 g/L RS
DOUX 50+ g/L RS

Charmat Method

- The Charmat method is a sparkling winemaking process that traps bubbles in wine via carbonation in large steel tanks.

Tank Method (aka Charmat) SPARKLING WINE PRODUCTION



BASE WINE + SUGAR + YEAST

A mixture of yeast and sugar is added to the base wine and the wine is transferred into an autoclave (pressure-resistant tank).

2ND FERMENTATION

Wines complete their second fermentation in a pressure-resistant tank in about 10 days.

FILTERING

Wines are sent through a pressure-resistant filter to remove sediment.

DOSAGE

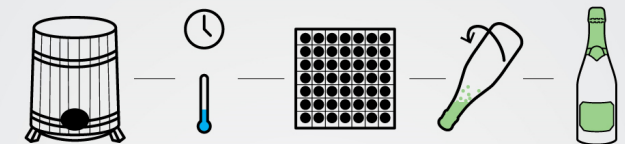
After wines are filtered and prior to bottling, wines received a mixture of sugar/must.

BRUT 0-3 g/L RS
EXTRA DRY 12-17 g/L RS
DRY 17-32 g/L RS

Methodo Ancestrale

- Is the oldest known method of making sparkling wine.
- This winemaking technique involves bottling wine partway through its primary fermentation to trap carbon dioxide gas in the bottle, creating a gentle, bubbly carbonation.

Ancestral Method SPARKLING WINE PRODUCTION



1st FERMENTATION

Wines begin fermentation and continue to about the midway point.

FILTRATION & PAUSE

The fermentations are paused about half way through. Wines are filtered and chilled to 0 °C and held in tanks for several months.

BOTTLE FERMENTATION

Wines are then bottled where they complete the fermentation, this produces CO₂ which is trapped inside the bottle.

RIDDLING / DISGORGING

Bottles are riddled and disgorged without the addition of a Liqueur d'Expédition (sugar).

LAMBRUSCO OTTOCENTONERO (NV)

INDICAZIONE GEOGRAFICA TIPICA, DRY SEMI-SPARKLING WINE

- An extremely popular wine, the secret of which lies in a production method that uses an audacious blend of grapes
- 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.

Origin : Deep, medium-textured soils, situated in the plain and lower hillsides of the Provinces of Reggio Emilia and Modena.

Tasting Notes:

- **Color:** bright, deep ruby red with purplish highlights.
- **Nose:** intense, with hints of wild berries.
- **Taste:** semi-sparkling, rich, full-bodied and well-balanced.

Food Pairing

An ideal complement to rich foods, Ottocentonero pairs well with baked pastas, roasts and grilled meats as well as spicy fare, aged cheese, fried chicken, samosas, mushroom risotto and Lasagna. Serve chilled. Ottocentonero is rich, vivacious and round on the palate.

ORIGIN

Emilia-Romagna, Italy

VARIETIES

50% Lambrusco Salamino
40% Lambrusco
Grasparossa
10% Lancellotta

ANALYSIS

Alcohol 11.5% Vol
Total Acidity 7.5 g/l
Residual Sugar 10.0 g/l

SIZE(S)

750ml 0 80516 13124 2

PACK(S)

750ml 6pk

Total Production:
30,000 cases



LAMBRUSCO "FB" METODO ANCESTRALE (NV)

INDICAZIONE GEOGRAFICA TIPICA, DRY SEMI-SPARKLING WINE

- This wine's highly distinctive quality comes from the use of the "ancestrale" fermentation method, which allows a natural process to take place inside the bottle using the wine's own sugars.

Origin : Deep, medium-textured soils, situated in the plain and lower hillsides of the Provinces of Reggio Emilia and Modena

Tasting Notes:

- **Color:** pink with purplish highlights.
- **Nose:** fresh, with a typical hint of crusty bread.
- **Taste:** dry, with a characteristic acidulous note

Food Pairing

Ideal for accompanying, ravioli and tortellini, grilled meat, tuna tartare and other raw fish with rich flavors like salmon and Hamachi, fritto misto, soft cheese like gorgonzola, goat cheese, brie, fatty pasta dishes such as Cacio e Pepe and Carbonara and Charcuterie.

ORIGIN

Emilia-Romagna, Italy

VARIETIES

100% Lambrusco di Sorbara

ANALYSIS

| | |
|----------------|-----------|
| Alcohol | 11.0% Vol |
| Total Acidity | 7.5 g/l |
| Residual Sugar | 3.0 g/l |

SIZE(S)

750ml 0 80516 11674 7

PACK(S)

750ml 6pk

Total Production:

4,000 cases



Thank you!



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