

OTTOCENTONERO

LAMBRUSCO EMILIA IGT • Dry Semi-sparkling Wine



ICONIC

There is a product in the Albinea Canali range that revolutionizes the Lambrusco paradigms. It is a wine with a unique and original soul, with an unmistakable style and design, which breaks the mould of tradition, while being firmly rooted in it. It's Ottocentonero.

A Lambrusco that goes beyond the borders of Emilia to conquer national and international dining tables with its modern and distinctive character.

**A MODERN STYLE LAMBRUSCO
AN ORIGINAL, VERSATILE CHARACTER... UNMISTAKABLE!
AT EASE IN A WINEGLASS AS IN A COCKTAIL**

VARIETAL: Lambrusco Salamino, Lambrusco Grasparossa.

ORIGIN: vineyards in the best terroir of the Reggio Emilia and Modena provinces.

ALCOHOL CONTENT: 11.5% VOL

RESIDUAL SUGAR: 13 g/L

SERVING TEMPERATURE: 12-14 °C

BOTTLE: 75 cl • Magnum 1.5 L

TASTING NOTES

COLOUR: dark ruby with intense purplish undertones.

BOUQUET: enveloping and fruity with blackberries, wild strawberries accompanied by a trace of sweet violet and slight hints of underwood.

FLAVOUR: lively, full, clean, characterized by a pleasant fruity freshness and a slightly tannic, well balanced structure.

FOOD & DRINK PAIRING

The character and style of Ottocentonero pair perfectly with traditional first courses based on fresh and stuffed pasta, such as green lasagna and pumpkin tortelli with meat sauce, but they also express all their potential in innovative cuisine.

Abundant personality when paired with meat main courses such as roasts and grilled meat.

Ottocentonero is also amazing in mixology, blending harmoniously with bitters and vermouth for a cocktail that leaves its mark.

