

# FB

LAMBRUSCO EMILIA IGT • Dry Semi-sparkling Wine



## ANCESTRAL

*The history of Lambrusco has ancient roots, in ancient times when it was produced using the "ancestral method". Albinea Canali proposes FB "Fermented in the Bottle", a Lambrusco which when tasted gives all its true nature: a sip of wine capable of being dry and fruity, sometimes grumpy, but when paired with delicacies it is loved and appreciated, above all by the public attentive to the most particular references in the wine world.*

**OENOLOGICAL RESEARCH**  
**AN AUTHENTIC AND UNCONVENTIONAL PRODUCT**  
**FERMENTED IN THE BOTTLE**

### ANCESTRAL METHOD

**VARIETAL:** Lambrusco di Sorbara

**ORIGIN:** vineyards in the lowland areas of the province of Modena.

**ALCOHOL CONTENT:** 11% VOL

**RESIDUAL SUGAR:** 3 g/L

**SERVING TEMPERATURE:** 8-10 °C

**BOTTLE:** 75 cl

### TASTING NOTES

**COLOUR:** slightly veiled antique pink with a discreet and creamy froth. The sediment is the result of a second fermentation in the bottle.

**BOUQUET:** elegant with floral hints of wild rose and violet and delicate hints of raspberry fruit and wild strawberries. Enveloping yeasty notes that recall the flavour of bread soaked in wine.

**FLAVOUR:** dry and sapid, that stands out through the characteristic acidulous note typical of the grape variety, albeit with a harmonious and balanced finish when tasted.

### FOOD PAIRING

Due to its oenological structure, it is an interesting reference for an innovative and refined cuisine. For its authentic and traditional nature, it is perfect for accompanying first courses of fresh and stuffed pasta. Also satisfying when tasting with cold cuts and aged cheeses.

