

# CODAROSSA

LAMBRUSCO COLLI DI SCANDIANO E DI CANOSSA DOC • *Semi-sweet Semi-sparkling wine*



## GENTLE

The sweet note in the score played by Albinea Canali is that of Codarossa. A semi-sweet Lambrusco Colli di Scandiano e Canossa DOC which in the interpretation given by the winery (blend of Grasperossa and Malbo Gentile, a native Emilian grape variety) has reached an important role in the panorama of this type of wines, as demonstrated by the awards and reviews obtained. A high quality wine that is appreciated both when tasted by the glass and as an accompaniment to dessert.

**QUALITY WORTHY OF A PALMARÈS  
AUTHENTIC AND UNIQUE SEMI-SWEET  
BY THE GLASS AND WITH DESSERT**

**VARIETAL:** Lambrusco Grasperossa, Malbo Gentile

**ORIGIN:** vineyards in the hilly Reggio Emilia areas of Canossa and Scandiano.

**ALCOHOL CONTENT:** 8% VOL

**RESIDUAL SUGAR:** 50 g/L

**SERVING TEMPERATURE:** 6-8 °C

**BOTTLE:** 75 cl

### TASTING NOTES

**COLOUR:** lively ruby red with purplish undertones.

**BOUQUET:** intense, enveloping with fruity hints of morello cherry, black cherry, blackberry, peach stone as well as peony and sweet undergrowth.

**FLAVOUR:** creamy and incredibly pleasant with a slight effervescence that preserves its freshness.

### FOOD PAIRING

By nature, it is the dessert wine that pleasantly accompanies the end of a meal. Ideal throughout the entire meal, it is perfect with medium-aged cheeses and spicy food. Also an absolute protagonist with sweet preparations.

