

FOGLIE ROSSE

LAMBRUSCO REGGIANO DOC • Dry Semi-sparkling Wine



REGGIANO

"native from Reggio Emilia"

This is the most authentic from among the Albinea Canali products, the Reggiano DOC par excellence, the highest expression of its land. A strong Lambrusco with a great personality, as tradition dictates, to which the winery wanted to give a more modern look and different spin.

**A ROBUST AND AUTHENTIC LAMBRUSCO
PROTAGONIST OF THE MODERN HOSTELRY
RECOGNISED QUALITY**

VARIETAL: Lambrusco Salamino, Lambrusco Marani, Lancellotta

ORIGIN: vineyards in the best terroir of the Reggio Emilia province.

ALCOHOL CONTENT: 11.5% VOL

RESIDUAL SUGAR: 10 g/L

SERVING TEMPERATURE: 12-14 °C

BOTTLE: 75 cl • 37.5 cl

TASTING NOTES

COLOUR: intense ruby red with purplish undertones.

BOUQUET: intense and fruity with red currant and blueberry, with hints of wild undergrowth and a hint of enveloping vinosity.

FLAVOUR: fresh, vinous, persistent, characterized by an excellent body and a pleasant and persistent freshness.

FOOD PAIRING

This Lambrusco is ideal when paired with Emilian appetizers, such as erbazzone and platters of cold cuts and cheeses. Excellent with fresh and stuffed pasta first courses, in particular green tortelli from Reggio Emilia, but it also perfectly accompanies meat, boiled meat and roast second courses.

