



ALBINEA CANALI

WINEMAKERS SINCE 1936



“*You’ll find us here,
where the earth meets
the sky in this
bountiful, prosperous
area of the Emilia region;*

*you’ll find us here,
where passion drives people
and transforms hard work into
an artwork;*

*you’ll find us here,
where what the future brings
depends on what is
learned from the past.*

*You’ll find us here, still the
winemakers we were in 1936.*

*We are **Cantina**
Albinea Canali”*

TRADITION & INNOVATION

Our history is rooted deep in the soils **of the hillsides south of Reggio Emilia.**

Here, winegrowing has always been an essential aspect of everyday life, just **like the teamwork** that is the district's true driving force. This was the backdrop against which a group of winegrowers decided to work together on a new production model.

It was 1936 when, inspired by a new, modern vision, this group of enterprising figures wrote the first chapter in **the story of Cantina Albinea Canali.**

The story was so successful that over the following decades, many other winemakers asked to join the initial group and developed a joint venture built on teamwork, passion, and a vision looking far into the future but always mindful of the importance of the past. Because **tradition** carries the vineyard's lifegiving sap and its flavours: the desire to improve constantly is the bedrock of **enterprise**. The story weaves past and future, and goes on. This is the philosophy that inspired the **quality wines of Cantina Albinea Canali** and continues to do so.

“Cantina Albinea Canali was forged from a respect for tradition and from the spirit of invention”



QUALITY & STYLE

Albinea Canali is the essence of
local culture.

The winery harvests its grapes in a small basin – almost a cru – in one of the most prized areas in the province of Reggio Emilia for its climate and for the richness of its soils.

When the grapes harvested here reach the cellar they are greeted by the remarkable expertise of the winemakers, beginning a journey that ends with bottles of superb, feisty wines.

Each wine has its own distinctive personality, expressed with refinement and style on the table and fully revealed upon tasting, when the area of origin discloses peculiar sensations and emotions. Cantina Albinea Canali makes stylish fine **wines**,
bottled with loving care.

*“All our wines embody the essence of this district,
an invitation to explore Emilia’s joyful welcome.”*



AC

VIRTUES & CHARACTER

**A landscape of hues and aromas and
flavours painted by Albinea Canali.**

A stroll through estate vineyards immersed in breathtaking hills will reveal the excellent range of dynamic native vines like Salamino, Lancellotta, and Grasparrissa, growing a palette of colours, a masterwork of Nature.

Intoxicating aromas come to the fore. A palate that shows primary hints of red berries, sweet raspberry, tart blueberry. For some, the cherry will enchant, for others it will be the subtle blackberry. For some the Malbo Gentile will be a priceless surprise, for others elegant Cabernet Sauvignon will entice with its grass aromas, its character and structure showcasing the ripe red berry notes of a wine aged in small wooden barrels to achieve sweet tannins that respect the palate.

Albinea Canali wines draws a map for the senses, leading to new experiences along an unexplored sensory path.

***“In an instant, the pleasure
of sharing unique moments.”***



OTTOCENTONERO

LAMBRUSCO EMILIA IGT • Dry Sparkling Wine



THE ICON

One specific product in the Albinea Canali range revolutionizes the Lambrusco concept. A wine with a unique, creative soul, unmistakable style and design, breaking the mould of tradition while being firmly rooted there: Ottocentonero.

The Lambrusco that travels beyond Emilia's regional boundaries to take pride of place of Italian and international dining tables thanks to its distinctive contemporary character.

**A LAMBRUSCO WITH A MODERN STYLE
AN ORIGINAL, VERSATILE CHARACTER... UNMISTAKABLE!
AT HOME IN A WINEGLASS AND IN COCKTAILS**

GRAPE VARIETIES: Lambrusco Salamino, Lambrusco Grasparossa.

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

ABV: 11.5%

RESIDUAL SUGAR: 13g/l

SERVING TEMPERATURE: 12-14 °C

BOTTLE SIZE: 75cl • Magnum 1.5l

TASTING NOTES

COLOUR: dark ruby with intense purplish highlights.

AROMAS: caressing, rich in blackberry and wild strawberry notes with hints of Parma violet and forest floor.

TASTE: very lively, full, clean, with typical pleasing fruity freshness and a well-balanced structure with sweet tannins.

FOOD PAIRINGS

The character and style of Ottocentonero make it the perfect partner for traditional first courses of fresh and stuffed pasta, like green lasagna and pumpkin tortelli with meat sauce, but this Lambrusco can also make all the difference with state-of-the-art cuisine.

Its outstanding personality is a complement for roast and barbecued meat main courses.

Ottocentonero is also a great choice for mixology, blending nicely with bitters and vermouth to make memorable cocktails.



AC EXTRA BRUT ROSSO

LAMBRUSCO REGGIANO DOC • *Extra Brut Red Sparkling*



THE UNEXPECTED

AC, acronym of Albinea Canali, is now the name of Lambrusco Reggiano DOC sparkling, expression of the purest “essence” of the winery and its territory. It originates from the slow fermentation in tanks of the must obtained from Lambrusco di Sorbara and Lambrusco Salamino grapes according to the Martinotti method. The two cuvées undergo the fermentation process separately, as single-varietal grapes, to enhance the characteristics of the individual varieties before being combined into a sparkling wine that, due to its exuberant effervescence and reduced residual sugar, expresses extraordinary complexity and liveliness.

ELEGANT AND CONTEMPORARY BLEND
A SURPRISING EXTRA BRUT
A REMARKABLE TASTING EXPERIENCE

GRAPES: Lambrusco di Sorbara and Lambrusco Salamino.

ORIGIN: selected vineyards from the DOC area.

ABV: 11.5%

RESIDUAL SUGAR: 4 g/L

SERVICE TEMPERATURE: 6–8 °C • **SIZE:** 75 cl

TASTING NOTES

COLOUR: Bright ruby red with purplish reflections. Elegant, fine and persistent perlage with a rich, slightly hued mousse.

BOUQUET: Intense on the nose, it shows a seductive complexity that enhances the delicate floral scents of rosehip and violet typical of Lambrusco di Sorbara grapes, punctuated by fragrant notes of raspberry and wild strawberry, primarily expressed by Lambrusco Salamino grapes.

FLAVOUR: The inner freshness of Lambrusco di Sorbara on one side, and the lively and crisp fragrance of Lambrusco Salamino on the other, outline a sharp, yet balanced, taste. The sip is tantalizing and constantly renewed thanks to an inviting savoury note given by the extra brut dosage.

FOOD PAIRING

The extra brut typology makes this sparkling wine a perfect pairing for innovative and experimental cuisine. Being a Lambrusco, it's also excellent served with the traditional specialties of Emilia, particularly high-quality cured meats and cheeses.



1936

LAMBRUSCO EMILIA IGT • Sparkling Dry Wine



THE ORGANIC ONE

Sustainability is the message and Lambrusco 1936 is Cantina Albinea Canali's chosen messenger. This is an honest, authentic wine, very low in sulphites, the right bottle for attentive consumers who order organic even at their favourite restaurant. Lambrusco 1936 reveals a precise production vision and a mindful consumer choice. A glass of organic wine embraces typical characteristics of vineyards cultivated applying only natural methods, without compromise, respecting the precious relationship shared by soil, vine, and climate. Even the stylish traditional bottle is sealed with a crown cap for green reasons. A fusion to tempt even the younger, more demanding palate.

ECO - FRIENDLY
IDEAL FOR YOUNG WINE BUFFS
AUTHENTIC

GRAPE VARIETIES: Lambrusco Salamino, Lambrusco Grasparossa, Lambrusco Marani, Lambrusco Maestri.

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

ABV: 10%

RESIDUAL SUGAR: 20g/l

SERVING TEMPERATURE: 12-14 °C

BOTTLE SIZE: 75 cl

TASTING NOTES

COLOUR: deep ruby with intense purplish highlights.

AROMAS: fruit-rich with wild strawberry and redcurrant, but also the sweetness of autumn figs and hints of spice.

TASTE: full, authentic, well balanced, expressing freshness, softness, and tannin structure in an marvellously harmonious, pleasurable finish.

FOOD PAIRING

Balanced freshness and softness make this an all-round organic wine, excellent with a charcuterie board served with preserves and pickle, but structured enough to continue serving with pasta in meat sauce, and roast and boiled meats.



FOGLIE ROSSE

LAMBRUSCO REGGIANO DOC • Dry Sparkling Wine



REGGIO-BORN

The most authentic of Albinea Canali products, the quintessential Reggiano DOC, the best expression of this wine country. A feisty Lambrusco with a huge personality, true to tradition but which the winery has styled for a more contemporary feel.

FEISTY AUTHENTIC LAMBRUSCO
A STAR OF THE MODERN WINE LIST
ACKNOWLEDGED QUALITY

GRAPE VARIETIES: Lambrusco Salamino, Lambrusco Marani, Lancellotta

ORIGIN: best vineyards in the province of Reggio Emilia.

ABV: 11.5%

RESIDUAL SUGAR: 10g/l

SERVING TEMPERATURE: 12-14 °C

BOTTLE SIZE: 75cl • 37.5cl

TASTING NOTES

COLOUR: deep ruby red with purplish highlights.

AROMAS: intense with fruit notes of redcurrant and blueberry, hints of forest floor and gently caressing body.

TASTE: fresh, heady, persistent, with noteworthy pleasurable, lingering freshness.

FOOD PAIRING

A Lambrusco to pair with Emilia regional appetizers like erbazzone and charcuterie boards. Excellent with fresh and stuffed pasta courses, in particular Reggio Emilia green tortelli, but also perfect with boiled and roast meat mains



CODAROSSA

LAMBRUSCO COLLI DI SCANDIANO E DI CANOSSA DOC • *Sparkling Amabile Wine*



THE SUAVE ONE

The sweet sparkle in the Albinea Canali range lingers in its Codarossa, a Lambrusco Colli di Scandiano e Canossa DOC that the winery blends from Grasperossa and Malbo Gentile, a native Emilian grape variety. This label has scaled the heights for this type of wine and shown its mettle garnering awards and positive reviews. A quality wine that hits the spot both by the glass or uncorked for dessert.

AWARD-WINNING QUALITY
EXCEPTIONALLY AUTHENTIC AMABILE
BY THE GLASS AND A DESSERT PARTNER

GRAPE VARIETIES: Lambrusco Grasperossa, Malbo Gentile

ORIGIN: vineyards in the Canossa and Scandiano hills of Reggio Emilia.

ABV: 8%

RESIDUAL SUGAR: 50g/l

SERVING TEMPERATURE: 6–8 °C

BOTTLE SIZE: 75cl

TASTING NOTES

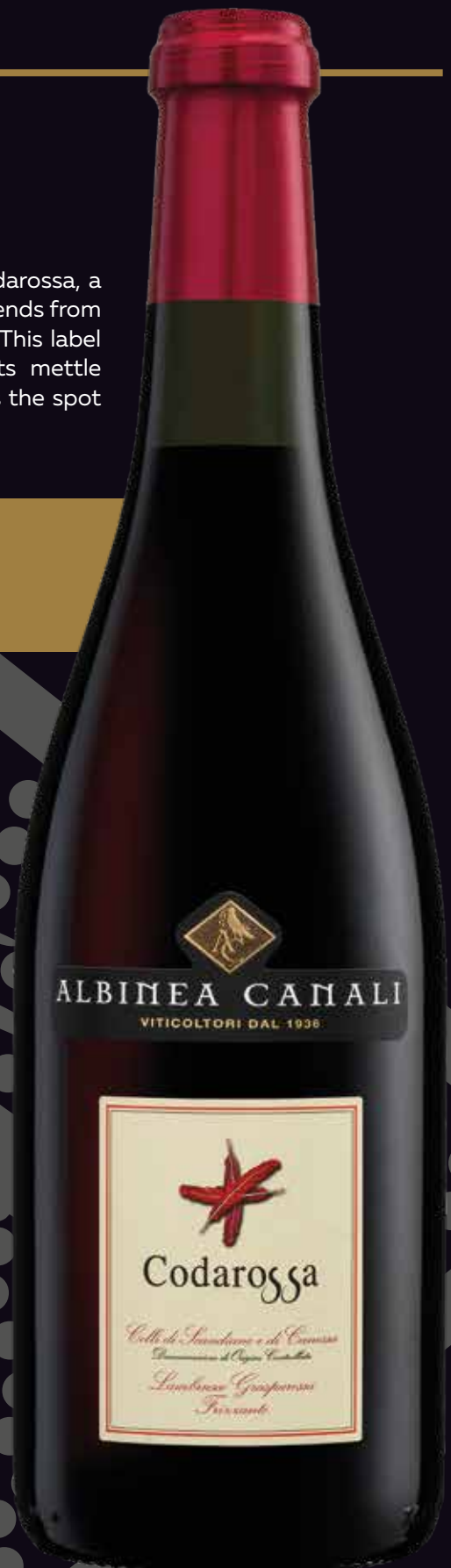
COLOUR: lively ruby red with purplish highlights.

AROMAS: intensely caressing with fruity hints of morello cherry, black cherry, blackberry, peach kernel, segueing into peony and forest floor.

TASTE: creamy, unbelievably pleasurable, with a gentle prickle to underpin the freshness.

FOOD PAIRING

Typically a dessert wine to close a meal to perfection but ideal throughout, stunning with medium-ripe cheeses served with preserves and pickle. Definitely a star with patisserie, above all with cream-filled or fruit tarts.



FB

LAMBRUSCO EMILIA IGT • Sparkling Dry Wine



THE ANCESTRAL METHOD

The history of Lambrusco has ancient roots and in the distant past it was produced using the Ancestral Method. Albinea Canali pays homage to this history with FB, its bottle fermented Lambrusco, whose taste reveals its true nature. A wine that is both dry and fruity, even a tad rough, but when paired with culinary delicacies it is loved and respected, above all by consumers attentive to the more unusual wines on offer.

WINEMAKING STUDIES
AUTHENTIC AND QUIRKY
FERMENTED IN BOTTLE

ANCESTRAL METHOD

GRAPE VARIETIES: Lambrusco di Sorbara

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

ABV: 11%

RESIDUAL SUGAR: 3g/l

SERVING TEMPERATURE: 8–10 °C

BOTTLE SIZE: 75 cl

TASTING NOTES

COLOUR: slightly hazy antique pink with a discreet, creamy mousse and sediment typical of fermentation in bottle.

AROMAS: elegant with floral hints of wild rose and violet, then delicate raspberry and wild strawberry fruit notes. Caressing yeasty cues conjure up the taste of bread soaked in wine.

TASTE: dry, its tastiness showcased by the typical tartness of the variety, but achieving harmony and balance in the finish.

FOOD PAIRING

A structured wine like this is an interesting go-to for innovative, refined cuisine. Its honest traditional nature makes it perfect with fresh and stuffed pasta courses, but equally satisfying with charcuterie platters.



STELLATO

SPERGOLA BLANC DE BLANCS • Sparkling Wine



SURPRISE SURPRISE

A new entry in the sparkling white wine list and Albinea Canali's Stellato Blanc de Blancs goes straight to the number one slot. An extra dry sparkler produced with a creative reinterpretation of tradition, starting from the heirloom Spergola designation grapes that become an elegant, authentically original wine. An interesting alternative in the sparkling wine range that will garner attention both for aperitifs and for restaurant service.

SPARKS IN A WINEGLASS
AUTHENTIC, ORIGINAL ELEGANCE
A SURPRISING BLANC DE BLANCS

CHARMAT METHOD

GRAPE VARIETIES: Spergola

ORIGIN: vineyards on the lowlands and foothills of the province of Reggio Emilia.

ABV: 11.5%

SERVING TEMPERATURE: 6–8 °C

BOTTLE SIZE: 75cl

TASTING NOTES

COLOUR: brilliant straw yellow with golden highlights; lively white mousse; fine, persistent perlage.

AROMAS: jasmine blossom and hedgerow with tropical fruit like mango and papaya, then delicate citrus hints.

TASTE: full, fresh, soft, stylish with a lingering delicate bitter almond finish.

FOOD PAIRING

Stellato is a surprising alternative for aperitifs but expresses all its pairing personality with its elegantly balanced aromas, freshness, and softness. A perfect partner for light appetizers, delicate risottos, or poultry, fish, and shellfish mains. An interesting choice with sushi, sashimi, and nigiri



OTTOCENTOROSA

ROSÉ DE NOIR EMILIA IGT • *Extra Dry Rosé Sparkling Wine*



ON TREND

An airy touch of pink for a celebratory toast. Ottocentorosa is Albinea Canali's alluring rosé sparkler, playing a leading role in cocktails and parties. But unfurling surprising character even at mealtimes, paired with simple, delicate dishes. A hint of colour to uplift mood.

ROSE-COLOURED COCKTAILS
SURPRISING TEMPERAMENT
VERSATILE BY NATURE

CHARMAT METHOD

GRAPE VARIETIES: Lambrusco di Sorbara, Lambrusco Grasparossa

ORIGIN: vineyards on the lowlands and foothills of the province of Modena.

ABV: 11%

RESIDUAL SUGAR: 14g/l

SERVING TEMPERATURE: 6–8 °C

BOTTLE SIZE: 75 cl

TASTING NOTES

COLOUR: bright soft pink; light, soft mousse; plentiful stylish perlage.

AROMAS: floral notes of rose and violet, underpinned with delicate fruit hints of wild strawberry, cherry, and blueberry.

TASTE: elegant and balanced. The acidity of the Sorbara grape is softened nicely by the residual sugar and balanced by the personality of the Grasparossa, conferring structure and body for a tempting tasting experience.

FOOD & DRINK PAIRING

Thanks to its balance and lightness, the wine is perfect for aperitifs and appetizers but versatile enough to express its best with delicate fish or meat-based starters, especially risottos.

Ottocentorosa is also an amazing mixology ingredient with gin, vodka, and white rum, fabulous in spritz cocktails.



MONTELEONE

CABERNET SAUVIGNON COLLI DI SCANDIANO E DI CANOSSA DOC • Still Red Wine



THE SAGE

Cantina Albinea Canali flanks its sparkling wine range with its Cabernet Sauvignon Monteleone, for an intense, mature tasting experience. An international grape variety that prefers hilly terrain, Cabernet Sauvignon found a noble habitat in the two-hectare vineyard in the Reggio Emilia Apennines. The cellar's winemakers knuckled down to develop this vibrant red packed with energy, aged in oak barrels for a year, and it could well have a great cellar life ahead.

INTERNATIONAL ROOTS
PERFECT FOR TASTING DINNERS
SLOW OAK MATURATION

GRAPE VARIETIES: Cabernet Sauvignon
ORIGIN: vineyard in the Reggio Emilia Apennine hills.
ABV: 13.5%
RESIDUAL SUGAR: 2g/l
SERVING TEMPERATURE: 16–18 °C
BOTTLE SIZE: 75cl • Magnum 1.5l

TASTING NOTES

COLOUR: bright, deep ruby red with light garnet highlights.

AROMAS: intense, noble, layered, opening with evolved balsamic imprint, followed by hints of blackcurrants and plum jam. Wood ageing confers a finish with hints of cocoa powder, nutmeg and cloves.

TASTE: boisterous tannins; full and rich with excellent persistence.

FOOD PAIRING

Cabernet Sauvignon Monteleone is a masterly pairing for balsamic-glazed or roast meat, game stews and braised meats. Also recommended with barbecues as long as the meats are of the best, most succulent cuts. Surprising with medium-ripe and aged cheeses served with preserves and pickle.



PIGNOLETTO

PIGNOLETTO DOC • Still Wine



THE CHARMER

Still Pignoletto is the purest expression of Cantina Albinea Canali's vineyard wisdom. The style chosen for this wine is supported at every stage by a meticulous winemaking process, from hand-picking in the rows to work in the cellar. Two base wines of pure Grechetto Gentile are fermented separately with a different method, then assembled before final bottling.

The larger portion, about 85%, is fermented in stainless steel tanks for a minimum of six months, which guarantees a respectful development of the aromatic traits of the grape used; the other 15%, also for a minimum of six months, is fermented in French oak barriques and tonneaux, to achieve greater complexity and persistence for the final product.

A MATCHLESS GLASS
A WONDERFUL SENSORY FUSION
A WINEMAKING MASTERWORK

GRAPE VARIETIES: 100% Grechetto Gentile.

ORIGIN: vineyards located in the province of Modena, within the boundaries of the designation's best terrain.

ABV: 13% VOL

RESIDUAL SUGAR: 3 g/L

SERVING TEMPERATURE: 8-10°C

BOTTLE SIZE: 75 cl

TASTING NOTES

COLOUR: cool, bright shades of straw yellow with soft golden nuances.

AROMAS: elegant, intense, layered nose with floral hints of lime, jasmine, and aromatic herbs in pursuit of sweet fruit notes of rennet and papaya, with lively citrus cues. The finish shows intriguing ginger and bitter almond with a mineral touch of river pebbles.

TASTE: a distinctly vibrant, fresh palate with tempting acidity, in a caressing alcohol embrace, the captivating typical tartness lingering in the overall nose-palate harmony. Dry, confident and long, for a truly elegant, intense glass.

FOOD PAIRINGS

A subtle partner for pasta with white truffle; superb with oven-baked fish, roast poultry and game; perfect to accompany pre-dessert medium-aged cheeses.



SPERGOLA METODO CLASSICO

QUALITY SPARKLING WINE • *Pas dosé*



Spergola is a grape variety native to the Scandiano hills in the province of Reggio Emilia. The grape shows an intense, unique identity and a strong bond with its district.

In efforts to showcase the precious fruits of this area, Cantina Albinea Canali bottles with a different take of the Classic Method but keeps its roots deep in tradition.

Grapes are picked only by hand, with care and attention to safeguard the quality of the fruit. Only first-run juices, the essence of the grape, are then processed. A first fermentation is in steel tanks at controlled temperature, followed by the traditional second fermentation in bottle that gives the wine its sparkle. The wine is left to age on the lees for a minimum of 18 months. For this Classic Method Spergola, the winery prefers the pas dosé route, so no liqueur d'expédition is added after disgorgement. The funky, stylish character of this wine is thus showcased and guarantees an outstanding tasting experience.



TRADITIONAL METHOD

GRAPE VARIETIES: Spergola

ORIGIN: vineyards in the foothills of the province of Reggio Emilia.

ABV: 12.5%

RESIDUAL SUGAR: 2g/l

SERVING TEMPERATURE: 6–8 °C

BOTTLE SIZE: 75 cl

TASTING NOTES

COLOUR: elegant, fine, lingering perlage, with intense white mousse. Bright straw yellow with strong golden highlights.

AROMAS: aromatic nose, with delicate floral hints of hawthorn, touches of green apple. Fleeting hints of sun-dried grass and hay make way for almond and yeasty notes to open elegantly on the finish.

TASTE: dry, fresh, original. A captivating palate allows a harmonious expression of Spergola's mighty acid backbone despite being pas dosé. A zesty note lingers at length in the finish.

FOOD PAIRING

Spergola Albinea Canali is ideal with Reggio Emilia's traditional cuisine, including Parmigiano Reggiano, charcuterie, and stuffed pasta. It is also a versatile option for gourmet seafood, in particular fried fish and shellfish.





ALBINEA CANALI

VITICOLTORI DAL 1936

THE PINK NEW WAVE

There's a new way to drink pink:
fresher, freer, cooler! Catch the
new wave!

www.albineacanali.com



A LANDSCAPE
OF COLOURS,
AROMA
& TASTE:
PAINTED BY
ALBINEA
CANALI



ALBINEA CANALI

WINEMAKERS SINCE 1936

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