



ALBINEA CANALI

VITICOLTORI DAL 1936

winemakers for generations

www.albineacanali.com . Distributor of Malaysia



www.grandeemarketing.com.my



ALBINEA CANALI

VITICOLTORI DAL 1936

Lambrusco



Albinea Canali's Lambrusco

is a unique wine that goes well with traditional dishes, but also with modern and international cuisine. It has become an interpreter of the taste and distinctive character of Lambrusco, harvesting the grapes in a small basin, in one of the most valuable areas in terms of soils and climate of the entire Reggio province, transforming it into a wine that also conquers the most curious and demanding palates.



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VITICOLTORI DAL 1936



Gambero Rosso's Berebene 2022

- Regional Awards Drink 2022 for Emilia Romagna

The International Wine & Spirit Competition 2021

- Bronze

The Champagne & Sparkling Wine World Championship 2019

- Gold

Medium-Sweet Semi-Sparkling Wine

ORIGIN

Medium-textured soils situated in the plain and the lower hillsides of the communes of Scandiano and Canossa in the Province of Reggio Emilia.

GRAPE VARIETIES

Lambrusco Grasparossa

Malbo Gentile

TASTING NOTES

Color : deep red, with purplish highlights and very fine bubbles.

Nose : vinous and fruity, reminiscent of peach stones.

Taste : medium-sweet and well-balanced.

ANALYTICAL DATA

Alcohol : 8% vol

Sugars : 50 g/l

SERVING SUGGESTIONS

A wine for drinking throughout a meal, it is ideal for accompanying "hot" and spicy dishes and excellent with dry pastries.

SERVING TEMPERATURE

8-10°C



CODAROSSA
Colli di Scandiano and Canossa DOC





ALBINEA CANALI
VITICOLTORI DAL 1936

FOGLIE ROSSE

Lambrusco Reggiano DOC

The Champagne & Sparkling Wine World
Championship 2019
- Gold

Dry Semi-Sparkling Wine

ORIGIN

Deep or medium-textured soils as defined by the production regulations for the Province of Reggio Emilia.

GRAPE VARIETIES

Lambrusco Salamino
Lambrusco Marani
Ancellotta

TASTING NOTES

Color : deep red with purplish highlights.
Nose : fragrant and fruity, with hints of wild berries.
Taste : fresh, with good body and vinosity.

ANALYTICAL DATA

Alcohol : 11.5% vol
Sugars : 10 g/l

SERVING SUGGESTIONS

Ideal for accompanying pasta and rice dishes, roasts and boiled meats served with highly-flavored sauces.

SERVING TEMPERATURE

12-14°C





ALBINEA CANALI

VITICOLTORI DAL 1936

Dry Semi-Sparkling Wine

ORIGIN

Deep or medium-textured soils defined by the production regulations for the Province of Reggio Emilia.

GRAPE VARIETIES

Lambrusco Maestri
Lambrusco Salamino
Lancellotta

TASTING NOTES

Color : deep red with purplish highlights.
Nose : fruity, with hints of wild berries.
Taste : dry, full-flavored, well-balanced, with good body and vinosity.

ANALYTICAL DATA

Alcohol : 11% vol
Sugars : 9 g/l

SERVING SUGGESTIONS

It goes well with all dishes, in particular meats, cold cuts and the typical dishes of Emilian cuisine.

SERVING TEMPERATURE

12-14°C



LAMBRUSCO

Reggiano Lambrusco DOC



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1936

Lambrusco dell' Emilia IGT

ORIGIN

Deep, medium-textured soils, between the medium plain and the first hill of the provinces of Reggio Emilia and Modena.

GRAPE VARIETIES

Lambrusco from Emilia

TASTING NOTES

Color : intense, brilliant ruby red, with violet reflections.
Nose : intense with hints of wild berries and spicy notes.
Taste : sparkling, full-bodied, full and harmonious.

ANALYTICAL DATA

Alcohol : 10% vol
Sugars : 20 g/l

SERVING SUGGESTIONS

Ideal as an aperitif and for the whole meal. It goes well with appetizers of mixed cured meats and savory pies and is perfect to accompany pasta dishes, lasagna, grilled red meats and savory dishes.

SERVING TEMPERATURE

12-14°C



Biologica

- Organic Sparkling Wine -

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ALBINEA CANALI

VITICOLTORI DAL 1936



Semi-sweet Sparkling Wine

ORIGIN

Deep, medium-textured soils, between the medium plain and the first hill of the provinces of Reggio Emilia and Modena.

GRAPE VARIETIES

Lambrusco
Lancellotta

TASTING NOTES

Color : deep ruby red.

Nose : intense, fruity of cherry, black cherry and wild berries with spicy notes.

Taste : full, soft and balanced.

ANALYTICAL DATA

Alcohol : 10.5% vol

Sugars : 22 g/l

SERVING SUGGESTIONS

Excellent for the whole meal, it is ideal with first courses with meat sauce, cold cuts, boiled meats. Perfect with pizza, grilled meats and medium and long ripening cheeses.

SERVING TEMPERATURE

10-12°C



MEARES

Lambrusco dell' Emilia IGT



8002550506898



ALBINEA CANALI

VITICOLTORI DAL 1936

THE WORLD OF OTTOCENTO

Enter the world of Ottocento: now your aperitif has a new mood.
This is the light wine from the hills of Emilia that likes company, relaxed soirées
and style without excess.

OTTOCENTO
IS THE

NERO
NEW BLACK



OTTOCENTO
IS THE

ROSA
NEW STYLE





ALBINEA CANALI

VITICOLTORI DAL 1936

TEXSOM International Wine Awards 2021

- Gold

Sommeliers Choice Award 2021

- Silver

The International Wine & Spirit Competition 2021

- Bronze

OTTOCENTONERO

Lambrusco dell'Emilia IGT

Dry Semi-Sparkling Wine

ORIGIN

Deep, medium-textured soils, situated in the plain and lower hillsides of the Provinces of Reggio Emilia and Modena.

GRAPE VARIETIES

Lambrusco Salamino
Lambrusco Grasparossa
Ancellotta

TASTING NOTES

Color : bright, deep ruby red with purplish highlights.

Nose : intense, with hints of wild berries.

Taste : semi-sparkling, rich, full-bodied and well-balanced.

ANALYTICAL DATA

Alcohol : 11.5% vol

Sugars : 13 g/l

SERVING SUGGESTIONS

Ideal as an aperitif or throughout the meal.

It goes well with hors d'oeuvres of cold cuts or quiches, and it is perfect with pasta dishes, lasagna, grilled red meats and highly-flavored recipes.

SERVING TEMPERATURE

14-16°C

2021 GOLD

TEXSOM
INTERNATIONAL
WINE AWARDS





ALBINEA CANALI

VITICOLTORI DAL 1936

Rosé Spumante Extra Dry

ORIGIN

Vineyards on the lowlands and the foothills
of the province of Modena.

GRAPE VARIETIES

Lambrusco di Sorbara
Lambrusco Grasparossa

OTTOCENTOROSA
Lambrusco dell'Emilia IGT

TASTING NOTES

Colour : bright soft pink; light and soft foam;
rich and elegant effervescence.

Nose : floral notes of rose and violet, enriched
by a delicate fruity scent of wild strawberry,
cherry and blueberry.

Taste : elegant and balanced. The acidity of the
Sorbara, well mitigated by the residual sugar, is
balanced by the personality of the Grasparossa.

ANALYTICAL DATA

Alcohol : 11% vol
Sugars : 14 g/l

SERVING SUGGESTIONS

It is perfect for aperitifs and appetizers.
Extremely versatile, it expresses itself best with
delicate first courses of either fish or meat;
excellent when paired with risotto.

SERVING TEMPERATURE

6-8 °C

