



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: July 11, 2019

Label Certificate Number: 1060064

Pursuant to the application of : FREDERICK WILDMAN & SONS LIMITED
Holder of permit/license number : S51512

**Brand : ALBINEA CANALI FB METODO ANCESTRALE
LAMBRUSCO EMILIA, ITALY (EXP:10-11-2019)**
Fanciful Name : FB METODO ANCESTRALE
Vineyard : N/A
Class : SEMI RED SPARKLING WINE: LAMBRUSCO
Vintage : NV
Appellation : EMILIA, ITALY
Size(s) : 50ML-58L
Stated Alc. Content : 11% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14002001000083
Expires : 10-11-2019

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES
AND RULES.**

Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us

c/o FREDERICK WILDMAN & SONS LIMITED
ATTN: REBECCA THOMAS
307 E 53RD ST
NEW YORK, NY 10022-4996



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LAMBRUSCO DELL'EMILIA

INDICAZIONE GEOGRAFICA TIPICA

RED SEMI-SPARKLING WINE

METODO ANCESTRALE

"Metodo Ancestrale" is an ancient technique used by the farmers of Reggio Emilia making Lambrusco at home. The wine, in this case Lambrusco di Sorbara, is bottled immediately after a partial fermentation at low temperatures; it then undergoes a spontaneous second fermentation, rendering the wine completely dry and leaving a deposit of natural yeast on the bottom of the bottle. The wine is velvety with an intense rosé color and aromas of bread crust, the last glass poured always being cloudier than the first.

IMPORTED BY VB IMPORTS, OLD BROOKVILLE, NY

BOTTLED BY CANTINA ALBINEA CANALI - CAMPEGINE IN MO/3733/IT - ITALIA

PRODUCT OF ITALY - CONTAINS SULFITES
750 ML - ALC.11% BY VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

LAMBRUSCO



M E T O D O A N C E S T R A L E



ALBINEA CANALI

VITICOLTORI DAL 1936

LAMBRUSCO



M E T O D O A N C E S T R A L E