



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**
Texas Helping Businesses & Protecting Communities

PRODUCT REGISTRATION CERTIFICATE FOR WINE

Date: April 30, 2021

Label Certificate Number: 1117221

Pursuant to the application of : FREDERICK WILDMAN & SONS LIMITED

Holder of permit/license number : S51512

**Brand : ALBINEA CANALI FB ANCESTRALE LAMBRUSCO DELL'EMILIA IGT,
ITALY**
Fanciful Name : FB ANCESTRALE
Vineyard : N/A
Class : SPARKLING WINE: LAMBRUSCO
Vintage : NV
Appellation : EMILIA IGT, ITALY
Size(s) : 50ML-58L
Stated Alc. Content : 11% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 19361001000409

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 to be obtained, new Texas product registration will also be required.

The certificate issued for this product is for use on containers having the same capacity as represented hereon.

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 label herein approved, or the contents of such container, to conform to the statements and representations made on such label.

APPROVAL OF THIS PRODUCT DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODE AND RULES.

Product Registration

Excise Tax and Marketing Practices Division

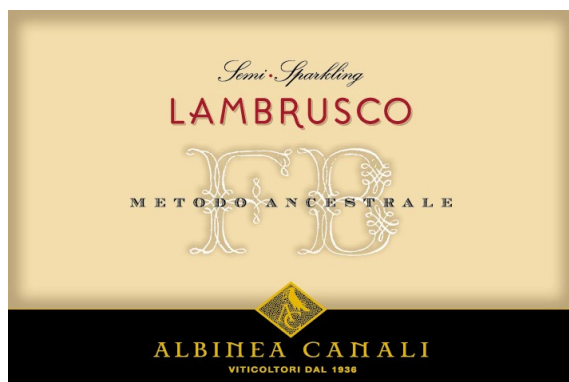
Product.Registration@tabc.texas.gov

**c/o FREDERICK WILDMAN & SONS LIMITED
ATTN: REBECCA THOMAS
111 BROADWAY STE 1102
NEW YORK, NY 10006-1943**



TEXAS ALCOHOLIC
BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities





ALBINEA CANALI
VITICOLTORI DAL 1936

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 yeasts 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 FREDERICK WILDMAN & SONS, LTD., NEW YORK, NY
BOTTLED BY CANTINA ALBINEA CANALI - CAMPEGINE IN MO/3733/IT - ITALIA
750 ML - ALC.11% BY VOL - PRODUCT OF ITALY - CONTAINS SULFITES

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.



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