





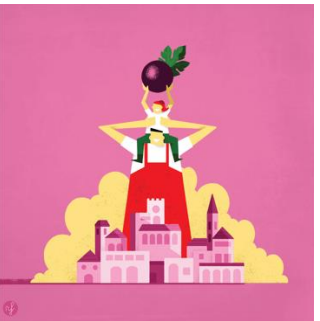
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Practicing Organic.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Cantina Puianello Italy, Emilia Romagna



Cantina Puianello

In 1938 five men founded Cantina Puianello. After that, new families joined the initial project, inspiring values then shared by the new generations.

Since then, our statute still establishes that only the grapes conferred by the members can be used in the transformation of wine, in a rare example of enhancement of the territory that goes from Scandiano to Canossa.

A photograph of a vineyard. In the foreground, there are several grapevines with green leaves and clusters of dark grapes. A white bucket filled with harvested grapes sits on the ground near one of the vines. The background shows a field of tall, dry grass or weeds under a bright sky. The text "OUR WINES:" is overlaid in the center of the image.

OUR WINES:



Cantina Puianello Lambrusco Reggiano Amabile

Grapes: Lambrusco Salamino 30%, Lambrusco Marani 30%, Lambrusco Maestri 30%, Ancellotta 10%.

Intense ruby red color, aromatic perfume. “sweet”, full-bodied and intense on the palate. Vibrant and funny to drink.

Good and persistent body, pleasantly velvety and enveloping.

This wine pairs perfectly with tasty Italian first and second courses.



Cantina Puianello Lambrusco Reggiano Semi-Secco

Grapes: Lambrusco Salamino 30%,
Lambrusco Marani 30%, Lambrusco Maestri
30%, Ancellotta 5%.

Intense ruby red color with black-violet notes,
it has an intense aroma red fruit and berries.
The taste is distinctive and fresh, but also full-
bodied and harmonious.

Product Information:

Winery	Wine	Vintage	Case size
Cantina Puianello	Lambrusco Reggiano Amabile	NV	750/12
Cantina Puianello	Lambrusco Reggiano Semi-Secco	NV	750/12

