

CECI

1938

FOR THE FUTURE - NERODILAMBRUSCO

A promise kept: it is our Lambrusco par excellence, with its innovative and extraordinary new aluminum bottle. This wine represents Otello Ceci's journey continues unstopably towards the future, with the knowledge that quality and sustainability are an inseparable combination.



TECHNICAL DATA

Appellation: Lambrusco Emilia IGT frizzante

Category: medium-dry semi-sparkling red wine

Grape variety: Lambrusco

Harvest: end of september

Process: red vinification

Winemaking : Charmat method

Alcohol level: 11% vol.

Residual sugar: 28 g/l

Total acidity: 6.7 g/l

Serving temperature: 7/10°C

Size: 0,75l

Code: FF-1

— *The data are intended as standard of product*

TASTING NOTES

Appearance: Intense ruby red colour, with lively, rich and persistent foam.

Nose: tense, satisfying, sinuous. The fruity notes are reminiscent of cherry and wild berries such as blackberry and strawberry. Floral hints of violet accompany the delightful, spicy and mineral finish.

Palate: Surprising and rewarding. Delightful balance between softness, freshness, tanginess and good tannic texture. The intense nature of the aromas is confirmed to the taste, which are enhanced in the long and deep closure. A promise kept.

Suggested pairings: Otello Ceci is a wine capable of playing with countless pairings by varying the serving temperature. It is ideal for pairing with dishes which express a prevalent richness such as traditional Italian cured meats. It pairs well with well-structured pasta and risottos as well as with medium-aged cheeses or grilled meats. It is also able to express itself perfectly as a meditation wine.