

CECI
1938

OTELLO CECI NERODILAMBRUSCO – 1813 EDITION

Learn the rules like a pro, so you can break them like an artist. (Pablo Picasso)

Otello Ceci Nerodilambrusco is the rule breaker; it is the artist's power. It is an idea, a promise, a pact. There is the whole world of Lambrusco in this wine and its being recognized, but there are also less used paths by tradition which enhance the taste of Lambrusco, and this is where the journey begins in the excitement of discovery, where depth and delicacy are the ways that enhance the art of this wine.



TECHNICAL DATA

Appellation: Emilia IGT

Category: medium-dry semi-sparkling red wine

Grape variety: Lambrusco

Harvest: end of september

Soil: clay-calcareous of medium texture

Process: red vinification

Winemaking : Charmat method

Alcohol level: 11% vol.

Residual sugar: 30 g/l

Total acidity: 6.7 g/l

Serving temperature: 8/10°C

Size: 0,75 l (Sizes available 0,75 l – 1,5 l – 0,375 l)

Code: N-35

— The data are intended as standard of product

TASTING NOTES

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

Nose: Intense, 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.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013