

CECI
1938

TERRE VERDIANE 1813 MALVASIA SECCO

True love is like a window lit up in a dark night. True love is a stillness on. (G. Ungaretti)

Just as Giuseppe Verdi illuminated the night of souls with the precious and unique notes of his operas, so we discover this new idea of Malvasia di Candia: balance and elegance. The aromatic character, the decisive mark of freshness and the pleasantness of the sip are the light of this Terre Verdiane. It is tasted during a joyful quiet meal and the love for this wine and for this land ignites.



TECHNICAL DATA

Appellation: Malvasia Emilia I.G.T.

Category: dry semi-sparkling white wine

Grape variety: aromatic Malvasia di Candia

Harvest: early september

Soil: clayey and moderately stony

Process: white vinification

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 11 g/l

Total acidity: 6.2 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: A-21

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow in colour, a slight perlage is appreciated.

Nose: Fruity with tropical hints with notes of white peach, green apple and hints of citron. The vegetal mark is reminiscent of wildflowers; aromas of sage and rosemary on the nose.

Palate: Precise character that identifies the territorial mark. It is a sinuous game between smoothness and flavour, enhanced with mineral sensations. The balance between the fruity notes and the great aromatic vegetality is confirmed; the pleasant freshness gives a finish with a memory of precious aromas.

Suggested pairings: The versatility and the unique character place this wine at the centre of our tables. It plays the wonder of its notes with seafood appetizers and seasoned crustaceans. It also manages to express itself perfectly with traditional cured meats, medium-aged cheeses and white meat main courses. With the baked fish of good aromaticity, the qualities of freshness of this Malvasia fully emerge.



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