

CECI

1938

GIUSEPPE VERDI MALVASIA BRUT - BOLLE EDITION

Artists and poets still find life's meaning in a glass of wine. (Joy Sterling)

This Malvasia turns us all into poets and artists because with the naturalness of a gesture we regain the meaning of life, often simpler than we think. This wine is like this: involving and spontaneous. Its aromatic notes, the fresh mark, the delightful flavour, make it capable of giving taste and sense of sincerity to our moments.



TECHNICAL DATA

Appellation: Malvasia Emilia I.G.T.

Category: brut sparkling white wine

Grape variety: aromatic Malvasia di Candia

Harvest: early september

Soil: hilly-clayey composed of marl and sandstone

Process: white vinification

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 9 g/l

Total acidity: 5.7 g/l

Serving temperature: 6/8°C

Sizes available: 0.75 l

Code: V-3

— The data are intended as standard of product

TASTING NOTES

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

Nose: Intense and aromatic. The floral hints of acacia, the vegetal sensations, the slightly citrus fruity notes, white peach and tropical fruits, give us a unique aromatic profile.

Palate: In the mouth fresh and savoury. The balance between the great aromaticity, the subtle smoothness and the savoury notes, which make up a wide gustatory picture, completed by the perfect harmony between floral and fruity scents is convincing. A rich and persistent finish.

Suggested pairings: Perfect as an aperitif in pairing with traditional regional cured meats. Battered fried vegetables and seafood. Egg dishes. Flavourful and slightly aged cheeses.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013