

CECI

1938

OTELLO CECI MALVASIA BRUT - 1813 EDITION

"Quality has to be caused, not controlled." (Phil Crosby)

The Emilian hills welcome the Malvasia di Candia vineyards; the sun, the time and the land allow the grapes to express its best qualities. Ceci has the task of enhancing the aromatic potential by interpreting the character of uniqueness. A delicate and valuable work built with passion and production know-how in order to give a modern, intriguing wine and capable of expressing itself in every occasion.



TECHNICAL DATA

Appellation: Malvasia Emilia IGT

Category: brut sparkling white wine

Grape variety: aromatic Malvasia di Candia

Harvest: late august, early september

Soil: clay-calcareous, hilly and moderately stony

Process: white vinification, alcoholic fermentation at controlled temperature and addition of about 50% of free-run must in the refermentation phase

Winemaking : Charmat method

Alcohol level: 11,5% vol.

Residual sugar: 8 g/l

Total acidity: 6.1 g/l

Serving temperature: 6/8°

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

Code: N-38

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow in colour, with an elegant and persistent perlage.

Nose: The floral imprint is reminiscent of yellow and white wildflowers. The fruity recalls tropical notes, white peach and citrus hints of cedar and lemon.

Palate: The strong character ranges between softness and flavour, embellished with mineral notes and citrus hints. The balance between fruity notes and the great aromatic vegetality is confirmed, the pleasant freshness gives the closure to a delicate almond note.

Suggested pairings: It pairs well with dishes having a good aromatic structure and a fair amount of richness. Traditional cured meats, vegetable gratin are ideal, as well as the pairings with delicate savoury and medium-aged cheeses. To try it on curried white meats.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013