

CECI

1938

OTELLO CECI MALVASIA BRUT - 200 EDITION

"Quality never happens by accident, it's always the result of an intelligent effort." (John Ruskin)

The aromatic Malvasia of Candia has everything to turn into great quality wines. The sensitive intelligence of the producer gives it notes and artistic structure. Every effort, every moment are oriented to the quality that is fuelled over the years, to make Otello an intelligent wine. It knows how to express itself as a protagonist with its great profile and enhance a simple dish by standing by its side, in any case, the result is guaranteed.



TECHNICAL DATA

Appellation: Malvasia Emilia I.G.T.

Category: brut sparkling white wine

Grape variety: aromatic Malvasia di Candia

Harvest: late august, early september

Soil: clayey-calcareous, hilly and medium-stony

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

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 10 g/l

Total acidity: 6.1 g/l

Serving temperature: 6/8°C

Sizes available: 0.75 l

Code: N-21

— The data are intended as standard of product

TASTING NOTES

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

Nose: The floral memory of yellow and white wildflowers is immediate. The fruity notes are reminiscent of tropical and white peach notes, delicate citrus hints of citron and lemon integrate a very pleasant olfactory picture.

Palate: The mark of smoothness and saltiness is supported by mineral notes and citrus hints. The good balance between fruity notes and the great aromatic vegetality, the sustained freshness gives a finish with a slight almond note.

Suggested pairings: Perfect with dishes of a good aromatic structure and medium-fatty dishes. Traditional cured meats and vegetable gratin are ideal, as is the pairing with medium-flavoured and non-aged cheeses. Try it on seasoned white meats.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013