

# CECI

1938

## OTELLINO 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% vol.

**Residual sugar:** 10 g/l

**Total acidity:** 6.1 g/l

**Serving temperature:** 6/8°

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

**Code:** N-37

— 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