

CECI
1938

OTELLO CECI COLOR

Life is like a rainbow: it takes rain and sun to see its colours. (Indian saying)

The seasons of life follow one another like those of the vine. Both are colourful gifts and whatever the nuances of the moment we will always discover their flavours. Otello Ceci Color gave shape to all the wine expressions and made colour therapy out of them. Each of us live our emotions in relation to moments, Otello Ceci Color is the right wine to experience those moments and instincts in a world of colours.



TECHNICAL DATA

Appellation: Sparkling wine from Pinot Blanc

Category: brut sparkling white wine

Grape variety: Pinot blanc

Harvest: mid-late august

Soil: hilly area of medium texture

Process: white vinification

Winemaking: Charmat method

Alcohol level: 11,5% vol.

Residual sugar: 9 g/l

Total acidity: 6 g/l

Serving temperature: 6/8°C

Sizes available: 0.75 l

Code: N-19

— The data are intended as standard of product

TASTING NOTES

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

Nose: Delicate and elegant notes of white flowers, jasmine, hawthorn and aromatic herbs, introduce fruity citrus and sweet scents such as pineapple, plum and peach; a pleasant minerality is also appreciated.

Palate: Strong freshness and good flavour support the pleasant floral and fruity notes complemented by a delicate minerality. The structure, elegance and good persistence are the marks of this wine.

Suggested pairings: Perfect as a young and fashionable aperitif. It is perfect with meat or fish tartar. It pairs well with fish and shellfish dishes. Excellent with first courses such as spaghetti with fresh fish, as well as with vegetarian dishes.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013