

CECI

1938

NÀNI OTELLO CECI - EXTRA DRY

Culture is the passion for sweetness and light, and what is more the passion for making them prevail. (Matthew Arnold)

Nàni, the sparkling wine that lights up life. A wine that tells about production culture, enhances the varietal and nourishes the passion during the tasting thanks to its sensual smoothness, delicate freshness and mineral notes. Culture and passion, two protagonists of Nàni, a sparkling wine that Otello Ceci dedicated to his sons Bruno and Giovanni, those who have given identity to Cantine Ceci. Nàni, the wine that makes our taste shine.



TECHNICAL DATA

Appellation: Spumante millesimato

Category: extra dry sparkling white wine

Grape variety: Chardonnay

Harvest: late august

Soil: calcareous-clayey

Process: white vinification

Winemaking: Charmat method

Alcohol level: 12% vol.

Residual sugar: 12 g/l

Total acidity: 6.5 g/l

Serving temperature: 8/10°

Sizes available: 0.75 l

Code: N-32

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow colour with golden reflections. The ample perlage is noticeable.

Nose: Intense, full and suggestive. The ripe white fruit, the citrus notes and the toasting hints, tell of a refined elegance of Chardonnay which, according to Ceci's experience, requires an emotional listening.

Palate: Elegant, full and silky. The citrus hints and the smoothness which hints to vanilla accompany the entire tasting experience. Great freshness and sapidity are the arches of a wine with a good structure and rigorousness.

Suggested pairings: Great for aperitifs. It is enhanced in pairing with fish, molluscs and shellfish, preferably raw. Excellent with white meats and light first courses with medium-fat, it is excellent with traditional Emilian cured meats. It is worth considering the pairing experience with a classic Italian pizza.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013