

CECI

1938

NÀNI OTELLO CECI - BRUT

I am always astonishing myself. It is the only thing that makes life worth living. (Oscar Wilde)

The family tradition, the awareness of modernity, the look to the future. All this in a wine which enhances the characteristics of Chardonnay and broadens its expressiveness. The shape of the bottle also confirms the new pathway of quality sparkling wine.

Nàni is the name of sparkling wine, Otello's son, that he dedicated to his children Bruno and Giovanni, those who gave identity to Cantine Ceci. Nàni, a wine that surprises with its original and precious taste.



TECHNICAL DATA

Appellation: Spumante millesimato

Category: brut sparkling white wine

Grape variety: Chardonnay

Harvest: late august

Soil: calcareous-clayey

Process: white vinification

Winemaking: Charmat method

Alcohol level: 12% vol.

Residual sugar: 7 g/l

Total acidity: 6.5 g/l

Serving temperature: 6/8°C

Sizes available: 0.75 l

Code: N-33

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow colour, with intense and ample perlage.

Nose: Intense, full and aromatic. The citrus notes, the light and elegant hints of toasting and the presence of ripe white fruit broaden the characteristic profile of Chardonnay and give unique expressions to this wine according to Ceci's experience.

Palate: Otello Nàni brut is the Chardonnay that in addition to offering the classic vertical profile, grants notes of greater complexity. The citrus notes, the savoury-mineral sensations, the subtle hints of toasting, give us a wine with a long, enjoyable and surprising texture.

Suggested pairings: Great for aperitifs. It is excellent for enhancing traditional Emilian cured meats. It moves with agility when paired with fish, shellfish and crustaceans dishes, preferably raw. Excellent with white meats and light and medium-fat first courses dishes. The experience of pairing with a ham focaccia is worthwhile.

AWARDS



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