

CECI
1938

TERRE VERDIANE MALVASIA DOLCE - 1813 EDITION

Beauty is pleasing to the eye, but sweetness fascinates the soul. (Voltaire)

The sweetness of this Malvasia di Candia fascinates and seduces like the great operas of Giuseppe Verdi. Just as one gets lost in the harmony of the sweet notes of this wine. According to the legend, Carlo Verdi used this wine to make a toast after his son Giuseppe was born on Sunday, October 10, 1813. Two destinies which have journeyed together will continue to give joy to our palates and to fascinate the souls of all those who will toast with this wine.



TECHNICAL DATA

Appellation: Malvasia Emilia I.G.T.

Category: sweet semi-sparkling white wine

Grape variety: aromatic Malvasia di Candia

Harvest: early september

Soil: hilly, medium-structured clayey

Process: white vinification

Winemaking: Charmat method

Alcohol level: 8.5% vol.

Residual sugar: 55 g/l

Total acidity: 6 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: A-20

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow colour with golden reflections. A slight perlage.

Nose: Powerful, deep, engaging. Ripe yellow fruit, pineapple and dried apricots, provides hints of honey, combined with aromatic and vegetable notes. A pleasant minerality finish is appreciated.

Palate: Smooth, warm and mellow. The notes of dried fruit are present, the sweetness is well balanced by the freshness and flavour.

Suggested pairings: Perfect in pairing with spoon desserts, cakes, pies and dry pastries. Try the pairing with shellfish and fish in a medium spicy sauce or aged cheeses. It is an excellent meditation wine, perhaps with Verdi's music in the background.



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TO EU REG. N 1308/2013