

# CECI

1938

## BRUNO CECI - BRUNO E LE ROSE MAGNUM

*The throttle knob moves in both directions. (English proverb)*

Bruno e le rose is a journey into taste, it is a constant surprise that we discover after the swirl of each sip. It is a fast run over the gentleness of the wine, a harmonious itinerary between fresh and savoury rises and long intriguing falls. Slow down and speed up to enjoy sips that we wish would never end. It is up to us to experience the emotions of this sparkling wine, elegant like a red rose, lively like a motorbike ride in the Parma hills.



### TECHNICAL DATA

**Appellation:** Lambrusco Emilia I.G.T.

**Category:** brut sparkling rosé wine

**Grape variety:** Lambrusco 85% and Pinot noir 15%

**Harvest:** early september

**Soil:** clayey-sandy

**Process:** red vinification with a short passage on the skins

**Winemaking:** Charmat method

**Alcohol level:** 11.5 % vol.

**Residual sugar:** 7 g/l

**Total acidity:** 7.5 g/l

**Serving temperature:** 6/8°C

**Size:** 1.5 l (Sizes available 0.75 l - 1.5 l)

**Code:** O-6

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Rose gold colour, with slight and fine perlage.

**Nose:** Mark of fresh fruit, cherry, raspberry and blackberry, light notes of white peach. Intriguing citrus, mineral and aromatic sensations integrate an elegant and lively picture.

**Palate:** Fresh, savoury and mineral. The pleasant notes of red fruit and citrus accompany a long and lingering finish which invites you to repeat the experience.

**Suggested pairings:** Its world is the aperitif, but not only: thanks to its fresh and savoury texture, it is an excellent all-course wine. It prefers Italian cured meats and cheeses; perfect with the savoury first courses of the Italian tradition, it pairs well with tasty grilled fish and medium-structured meat entrées. Excellent with pizza and fried food.

### AWARDS



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013