

CECI

1938

OTELLO CECI ROSE' - 1813 EDITION

Pleasure is a way of feeling. Joy is a way of seeing. (Mark Rowland)

Otello Ceci Rosé is the pleasure and joy which only a wine can give. Feeling in its notes the memories and the dream of footsteps among the wild berry bushes. See all this collected in a glass of wine and feel the joy which recalls the aromas and colour of a rose. Immersing yourself in the Otello Ceci Rosé is the best way to taste the elegance, play with the freshness and immediacy of this intriguing wine.



TECHNICAL DATA

Appellation: Sparkling wine from Pinot Noir

Category: extra dry, sparkling rosé wine

Grape variety: Pinot Noir

Harvest: mid to late august

Soil: hilly with good temperature range

Process: red vinification with very light maceration of the skins, alcoholic fermentation takes place in steel tanks at a controlled temperature

Winemaking : Charmat method

Alcohol level: 11,5% vol.

Residual sugar: 15 g/l

Total acidity: 6.5 g/l

Serving temperature: 6/8°

Size: 0.75 l

Code: N-39

— The data are intended as standard of product

TASTING NOTES

Appearance: Pale pink colour, with a delicate and elegant perlage.

Nose: Delicate and elegant notes of wild berries and cherry notes, delicate floral hints of violet and rose hip. Slightly spicy mineral hints.

Palate: The immediate freshness and delightful mineral tanginess enhance the delicate fruity and floral notes, whose elegance accompanies a persistent and pleasant finish.

Suggested pairings: Excellent with aperitifs based on cured meats and cheeses, it is perfect for fish-based dishes, from appetizers to entrées. Fun occasion to accompany summer and fragrant finger foods.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013