

# 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