

# CECI

1938

## GIUSEPPE VERDI LAMBRUSCO ROSA AMABILE - BOLLE EDITION

*Charm is a way of getting the answer 'Yes', without asking a clear question. (Alfred Camus)*

The answer during our tasting is: yes! This is because this wine is immediate and elegant and leaves no room for uncertainty. Involving in colour. Attractive on the nose. Smooth and delightfully savoury on the palate. It's a yes, thanks to the countless pairings; it's a yes, thanks to the medium alcohol content which makes it the perfect companion for our meals and our meetings.



### TECHNICAL DATA

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

**Category:** medium-sweet semi-sparkling rosè wine

**Grape variety:** Lambrusco

**Harvest:** early september

**Soil:** clayey-calcareous of medium texture

**Process:** red vinification with short maceration of the skins

**Winemaking:** Charmat method

**Alcohol level:** 8.5% vol.

**Residual sugar:** 47 g/l

**Total acidity:** 6 g/l

**Serving temperature:** 8/10°C

**Sizes available:** 0.75 l

**Code:** V-5

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Powder pink colour, a very slight perlage is appreciated.

**Nose:** The crunchy fruit, cherries and wild berries are well paired with light citrus notes. Elegant floral sensation of violet and wisteria on the nose.

**Palate:** Full of freshness and delicate savoury in the mouth, combined with the discreet presence of carbon dioxide and a slight tannic texture, which balance well the semi-sweet mark making this wine elegant and enjoyable to drink.

**Suggested pairings:** Best paired with roasted white meats and barbecue cooking. Excellent with first courses with good savoury and quiches. Perfect with savoury seafood dishes; intriguing with light fried foods and baked. It is a pleasant dessert wine.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013