

CECI

1938

GIUSEPPE VERDI LAMBRUSCO SCURO - BOLLE EDITION

Tasting is an act of pleasure, writing about that pleasure is an artistic gesture. (Muriel Barbery)

Tasting a fine wine is always an act of hedonistic pleasure, knowing how to tell an idea is an action that requires sensitivity and strong words. Giuseppe Verdi Lambrusco Scuro is a narration that evolves in the typical plot of a Lambrusco, between a tannin present but not intrusive, a good flavour and a well-defined taste-olfactory with fruity and floral notes. With this wine, tasting is the art of pleasure the present moment.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-dry semi-sparkling red wine

Grape variety: Lambrusco

Harvest: mid-september

Soil: clayey-sandy

Process: red vinification

Winemaking: Charmat method

Alcohol level: 10.5% vol.

Residual sugar: 15 g/l

Total acidity: 6.5 g/l

Serving temperature: 8/10° C

Sizes available: 0.75 l

Code: V-2

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour with purple tones.

Nose: Vinous and intense with fragrances of cherry, black cherry and wild berry notes on the nose, the floral is reminiscent of violet.

Palate: The freshness and flavour of this wine on the palate, are preceded by the presence of crunchy red fruit, sustained by an enveloping tannic texture. The fair lingering and pleasant finish gives great drinkability to this Lambrusco.

Suggested pairings: Perfect for pairing with dishes from the local gastronomic tradition. From appetizers of Italian cured meats and cheeses, to first courses, to the meat entrées of the Emilian cuisine. A traditional wine can easily move even within the different Italian kitchens.



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