

CECI

1938

LE TERRE DEI FARNESE ANTICO BRUSCONE

True depth is the clearest. (Paul Valéry)

Antico Bruscone is an intense wine because it is its nature, as well as its deep character. It is a Lambrusco and it reminds us of it on the nose and mouth and at the heart. Its characteristic is to ask us lightness and attention to the fruit taste, recalling the local traditions. This wine is the most transparent image of a land and its history in search of a future.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-dry semi-sparkling red wine

Grape variety: Lambrusco

Harvest: mid-september

Soil: clayey-calcareous of medium texture

Process: red vinification

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 20 g/l

Total acidity: 6.5 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: B-1

— The data are intended as standard of product

TASTING NOTES

Appearance: Intense ruby red colour. With a lovely and persistent foam.

Nose: Intense and deep fruity thanks to the notes of marasca cherries and wild berries. Pleasant spiciness and floral sensations of rose and violet on the nose.

Palate: Pleasant, noticeable and delightful tannin on the palate, the freshness and caloric sensation are well balanced thanks to the good flavour. A not too lingering finish invites you to drink.

Suggested pairings: Typical wine and therefore very versatile, thanks to its limited sugar residual, pairs very well with traditional Italian cured meat appetizers and medium-aged cheeses, savoury first courses and soups of Emilian cuisine. Tasty red and white meats which require a wine with a fair tannic intake and full of freshness.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013