

CECI

1938

TERRE VERDIANE LAMBRUSCO - 1813 EDITION

The immediate experience of life solves the problems which so baffle our conceptual intelligence. (William James)

This wine is the immediate experience. It offers the pleasure of life in a moment and captures the essence of simplicity enclosed in sincere and daily gestures. After all, this is Lambrusco: the right answer to many questions. Perhaps a philosophy of life, a way of living and of being, of course, in front of a glass of this wine, pure intelligence bows to authentic pleasure.



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: 18 g/l

Total acidity: 7 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: A-17

— The data are intended as standard of product

TASTING NOTES

Appearance: Deep ruby red colour with an effervescent foam that fills the glass.

Nose: Pleasant sensations of ripe red fruit, cherry, marasca cherry and wild berries, floral notes such as violet with herbaceous hints on the nose, the underlying minerality that distinguishes these lands is appreciated.

Palate: In the mouth, intense fruity notes with noticeable freshness and flavour, the perfect balance with a present but not intrusive tannin, the light spiciness accompanies us in a pleasant smooth finish that makes this wine intriguing.

Suggested pairings: Wine capable of expressing itself perfectly with many traditional Italian dishes and more. From Italian cured meats, appetizers and medium-structured cheeses, to pasta dishes fairly rich in fat. Excellent with red and white meats accompanied by medium-flavoured food condiments.

AWARDS

