

# CECI

1938

## TERRE VERDIANE LAMBRUSCO - FLAT EDITION - Gold

*Life can only be understood backwards, but it must be lived forwards. (Soren Kierkegaard)*

Terre Verdiane is a Lambrusco that represents life in its evolution, with its aromas, and its nature. It is being part of a production style, a way of tasting that calls for a soul seeking moments rich in the beauty of the excitement. Terre Verdiane is also a wine that can be understood by knowing the history of these lands, of Lambrusco and of this Winery that continues to offer emotional wines.



### 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-30

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Deep ruby red colour with a lively foam that fills the glass and colours it.

**Nose:** The sensations of ripe red fruit such as marasca cherry, red cherry and wild berries are well tied to violet floral notes and herbaceous hints on the nose. Minerality in the sip that represents the mark of these lands.

**Palate:** Freshness and flavour are in full balance with a present and delightful tannin on the palate. Ripe fruity notes with a light spiciness accompany us in a pleasantly smooth finish that makes this wine intriguing.

**Suggested pairings:** Perfect to accompany many typical Italian dishes and more. From Italian cured meats, appetizers and medium-structured cheeses, to first pasta courses rich in fat and medium structured. It pairs perfectly with red or white meats accompanied by medium-flavoured food condiments.

### AWARDS



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013