

CECI

1938

TERRE VERDIANE LAMBRUSCO

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-1

— 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

