

CECI

1938

OTELLO CECI LAMBRUSCO - 200 EDITION

Little things matter: it's always for the little things you miss. (Fyodor Dostoevsky)

Otello 200 is the certainty of happily getting lost in the little things. In this wine, look for the body of Lambrusco with its taste-olfactory texture and push us in seeking for its truest soul. Savour the perfect balance of this wine is important and abandoning yourself to the deepest and most authentic sensations of a Lambrusco, means rediscovering the need of small gestures and their value.



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: N-20

— The data are intended as standard of product

TASTING NOTES

Appearance: Deep ruby red colour with a noticeable and delightful foam that fills the wine glass to the brim.

Nose: Involving sensations of ripe red fruit, including cherries, marasca cherries and wild berries. The floral notes open to herbaceous hints and light spicy notes on the nose. An underlying minerality that characterizes these soils in the finish.

Palate: In the mouth, fresh and savoury. Rich and subtle tannin texture is pleasing. A slight spiciness accompanies us in a pleasantly smooth finish that makes this wine intriguing.

Suggested pairings: Perfect wine to accompany traditional Italian dishes, from cured meat appetizers to first courses with good structure and rich in fat. Excellent with red and white meats prepared with medium-flavoured food condiments that require a wine with a pleasant tannic texture full of freshness and flavour.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013