

**CECI**  
1938

## CASANOVA GUTTURNIO FRIZZANTE

*Our history is the history of our soul; and history of the human soul is the history of the world. (Benedetto Croce)*

Defining Gutturnio history is a must. Tracing its origins in the past and preserving its heritage is a choice that Ceci has been doing with awareness for years. In Piacenza area, we identify the land of production, on our tables we create a new story and we are able to grasp the essence of it in every sip. Casanova is the opportunity that allows us to be part of this journey into the history of taste.



### TECHNICAL DATA

**Appellation:** Gutturnio DOC

**Category:** medium-dry semi-sparkling red wine

**Grape variety:** Barbera 60% and Croatina 40%

**Harvest:** mid-september

**Soil:** clayey-calcareous of medium texture

**Process:** red vinification with short maceration on the skins.

**Winemaking:** Charmat method

**Alcohol level:** 12% vol.

**Residual sugar:** 15 g/l

**Total acidity:** 6.5 g/l

**Serving temperature:** 8/10°C

**Sizes available:** 0.75 l

**Code:** G-1

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Bright ruby red.

**Nose:** The vinous and spicy nose is surprising. The dark red fruit such as cherry and plum, give deep sensations that make the aroma of this wine recognizable and appreciated.

**Palate:** The tannin texture is well noticeable, the delicate freshness and good flavour give character to this wine which completes its gustatory profile with notes of ripe fruit and herbaceous in the finish.

**Suggested pairings:** The rigid and typical nature of this wine makes it the perfect companion for pairing with cured meats and sausages. It is a sparkling wine with a moderate residual sugar that manages to find its place with the meat and side dishes of the Emilian tradition.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013