

CECI

1938

BRUNO CECI SPUMANTE BRUT

The best ideas are common property. (Seneca)

So is Bruno Ceci, a wine born from the soul of Ceci, which today has become a common heritage thanks to the possibility to enjoy an easy and instant idea. A traditional Lambrusco and at the same time a fruit of innovation. The purpose of this wine is to preserve the quality of a value that gives these Grape varieties a key role in the panorama of Italian productions and more. Bruno Ceci, and we all, are the witnesses of this story.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: brut sparkling red wine

Grape variety: Lambrusco

Harvest: early september

Soil: clayey-calcareous and moderately sandy

Process: red vinification

Winemaking: Charmat method

Alcohol level: 11.5 % vol.

Residual sugar: 9 g/l

Total acidity: 6.5 g/l

Serving temperature: 6/8°C

Size: 0.75 l (Sizes available 0.75 l - 1.5 l)

Code: O-2

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour, light and solid perlage.

Nose: The fruity entry of marasca cherry, cherry, plum and wild berries welcome delicate herbaceous notes. The spiciness and the light balsamic presence give us an elegant, sinuous nose.

Palate: The tannic texture is present but not intrusive, the excellent freshness and pleasant flavour combined with elegant fruity and spicy notes and with sinuous herbaceous hints, give this wine a long and intriguing finish.

Suggested pairings: The limited residual sugar, right alcohol content, correct tannic ratio, freshness and flavour make it an excellent wine for pairing with Italian cured meats, medium-aged cheeses and traditional Emilian meats. It enhances its characteristics in pairing with medium-structured dishes and rich in fat. Pairing with a fish rich in fat and sweetness is surprising.

AWARDS



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013