

# CECI

1938

## BRUNO CECI SPUMANTE BRUT MAGNUM

*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:** 11 g/l

**Total acidity:** 6.5 g/l

**Serving temperature:** 6/8°C

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

**Code:** O-3

— 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