

# CECI

1938

## ON'I OTELLON'ICE

*Genius is the extreme point of the practical sense (Jean Cocteau)*

It is now known that Lambrusco finds its full expressiveness served cold. In fact, the serving temperature recommended is to the extreme, almost icy. It is a requirement that only the genius of the Cantine Ceci could achieve. Enhancing the hard notes of this wine, keeping the smoothness of the residual sugar in the background, is a sensory and technical operation that brings us back to the extreme convenience of flavour, where surprise and desire are transparent like ice.



### TECHNICAL DATA

**Appellation:** Lambrusco Emilia I.G.T.

**Category:** demi-sec sparkling red wine

**Grape variety:** Lambrusco

**Harvest:** mid-late september

**Soil:** clayey-sandy

**Process:** red vinification

**Winemaking:** Charmat method

**Alcohol level:** 10.5% vol.

**Residual sugar:** 35 g/l

**Total acidity:** 7 g/l

**Serving temperature:** 3/5°C

**Sizes available:** 0.75 l

**Code:** N-17

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Intense ruby red colour with a fine and persistent perlage.

**Nose:** The fruity mark of ripe cherry and wild berries, combined with the elegant floral notes of violet, give depth and intensity to a finish that you remember.

**Palate:** The soft and deep on the palate leaves room for a precise and elegant tannic texture. Full of freshness and delightful flavour are well integrated with notes of ripe red fruit and slight hints of citrus. Intriguing finish that invites you to drink.

**Suggested pairings:** Perfect with traditional Italian aperitifs, from cured meats to medium-flavoured cheeses. Its elegant sweetness, its fair freshness and the low serving temperature recommend to be paired with an all course meal with delicate flavoured and structured dishes. Surprisingly icy as the protagonist of cocktails.

### AWARDS



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013