

CECI

1938

DECANTA ROSSO

Look twice to see right, look once to see beautiful. (Henri-Frédéric Amiel)

Decanta is the immediate experience of beauty, of the unexpected, of a perspective that places wine in a new prospective. This proposal attracts us and, changing the image of a bottle of wine, places its contents inside a special inclination: 68.2 degrees, shaped like a decanter. Inside there is a wine of character, elegant, complex, Barbera dell'Emilia. A rare soul inside a precious body.



TECHNICAL DATA

Appellation: Barbera Emilia I.G.T.

Category: dry still red wine

Grape variety: Barbera

Harvest: mid-september

Soil: silty-calcareous

Process: red vinification

Winemaking: steel tanks

Alcohol level: 14% vol.

Residual sugar: 7 g/l

Total acidity: 5.5 g/l

Serving temperature 16/18° C.

Sizes available: 0.75 l

Code: L-1

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour.

Nose: Deep mark of ripe fruit, cherries in alcohol, spicy sensations and balsamic notes, slight vegetal hints in the finish.

Palate: Warm and moderately smooth. Ripe red fruit reconfirms its taste, the strong freshness and noticeable but not intrusive tannic texture, constitute an elegant balance obtained also thanks to the passage in wood. The slightly spicy and vegetal finish is lingering and persistent.

Suggested pairings: The perfect pairing with tasty and well-structured meats such as game, roasted, braised and grilled meats and it is excellent with aged cheeses. It pairs perfectly with first courses rich in flavour.

AWARDS

