

CECI

1938

A'S ARTURO'S - ROSSO EMILIA IGT

No one knows what is the maximum that can reach. (Arturo Toscanini)

A'S these the two letters on the label to celebrate the name of Arturo Toscanini. The call to excellence, something that comes close to perfection. Making classical music could only be the reference in making a wine of great quality. The harmonic notes of the sounds of an orchestra are the same as those of a Bordeaux blend wine, where the complexities and harmonies wait to reveal themselves in all its gustatory notes.



TECHNICAL DATA

Appellation: Emilia IGT

Category: dry still red wine

Grape variety: Pinot noir, Merlot, Cabernet Sauvignon

Harvest: mid-september

Soil: medium texture

Process: Red vinification, maceration on the skins for 30 days

Winemaking: ageing for 6 months in a french allier barrique that are of second and third passage

Alcohol level: 14% vol.

Residual sugar: 5 g/l

Total acidity: 6 g/l

Serving temperature 16/18° C

Sizes available: 0.75 l

Code: P-5

— *The data are intended as standard of product*

TASTING NOTES

Appearance: An intense ruby red colour.

Nose: Complex and intense. Spicy and herbaceous notes harmonize with the fruity sensations of cherries in alcohol and wild berries. The sweet aromatic notes and slight hints of toasting give a rich and enveloping nose.

Palate: Warm and round. The lively and elegant tannic texture and excellent freshness are enhanced by the fruity scents. The delightful flavour and light toasted notes accompany us in a lingering finish.

Suggested pairings: Wine particularly suitable to accompany meat dishes rich in fat, such as grilled ribs, roasts, spicy dishes. Perfect with aged cheeses and Italian cured meats with a strong character. Idea of a wine glass enjoyed as a soloist is appreciated.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013