

CECI

1938

FORTANINA LA LUNA CECI

You cannot have a lasting civilization without plenty of pleasant vices. (Aldous Huxley)

Fortanina la Luna is a lovely vice. It is the choice that awards a wine the task of making all moments enjoyable. The moderate alcohol content, the generous residual sugar, the strong freshness and the right flavour, are the body of this wine. The soul is the intimate relationship that each of us experience in every sip. A long history of civilization built on a lovely vice.



TECHNICAL DATA

Appellation: Fortana Emilia I.G.T.

Category: sweet semi-sparkling red wine

Grape variety: Fortana

Harvest: early-mid september

Soil: sandy-clayey

Process: red vinification

Winemaking: Charmat method

Alcohol level: 7 % vol.

Residual sugar: 60 g/l

Total acidity: 7.5 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: H-4

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour with a profuse and delightful foam.

Nose: Intense and vinous. Red fruit such as cherries and sour cherries on the nose, with sensations of sweet spiciness that lead to a finish where fragrant floral and slightly vegetal notes are appreciated.

Palate: Smooth and full. Delicate tannic texture harmonizes well with the strong freshness and delightful flavour on the palate. The fruity, floral notes and hints of spice lead us to a long and intriguing finish.

Suggested pairings: Pairs well with traditional cured meats. In Emilia the pairing with the cooked shoulder of San Secondo is a must. The sweetness and moderate alcohol content recommend pairing with medium-fat fish such as eel and with oysters, fish and vegetable crudités. It does not disdain to finish a meal with dry pastries or wild berry tarts.



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TO EU REG. N 1308/2013