

# CECI

1938

## TO YOU LAMBRUSCO

*I love simple pleasures, they are the last refuge of complex. (Oscar Wilde)*

Simplicity and elegance are the souls of this Lambrusco, the structure and quality are the complexity of this body. The slow maceration on the skins, the proper alcohol content, the freshness and the traditional fruity and floral notes, give simplicity to the drink. The result is the balance between immediacy and the rich texture of sensations. A true refuge for lovers of taste.



### TECHNICAL DATA

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

**Category:** medium-dry semi-sparkling red wine

**Grape variety:** Lambrusco

**Harvest:** mid-september

**Soil:** clayey-calcareous of medium texture

**Process:** red vinification

**Winemaking:** Charmat method

**Alcohol level:** 11% vol.

**Residual sugar:** 28 g/l

**Total acidity:** 6.8 g/l

**Serving temperature:** 8/10°C

**Sizes available:** 0.75 l

**Code:** S-1

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Deep ruby red colour, light and persistent crown.

**Nose:** Intense and deep. The pleasantness of red fruits such as cherry, sour cherry and raspberry, integrates well with the spicy notes and floral hints of violets that give freshness to an immediate and lingering nose.

**Palate:** Fruity and complex. Delicate tannic texture, the delightful flavour and full of freshness, offer an interesting momentum to the fruity, spicy and floral sensations. Long, persistent and intriguing finish.

**Suggested pairings:** The limited sugar residue, good alcohol content, correct tannin ratio, freshness and flavour make it an excellent wine for pairing with Italian cured meats, medium-aged cheeses and red meats. It enhances its qualities by accompanying dishes of medium structure, rich in fat and flavour. Pairing with fish rich in fat is surprising.

### AWARDS



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013