

# CECI

1938

## GIUSEPPE VERDI MALVASIA DOLCE - BOLLE EDITION

*I want people to say about my works: "feel deeply, feel with tenderness". (Vincent Van Gogh)*

Tenderness and depth are the two souls of this wine. The aromatic depth of the Malvasia di Candia, the delicacy of the residual sugar, offer this structure not only a taste but a wide feeling and rich in nuances that the freshness and carbon dioxide enhance. It is remembered for the nature of a wine that can complete a meal or find new ways of pairing that lead a taste to become a feeling of memory.



### TECHNICAL DATA

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

**Category:** sweet semi-sparkling white wine

**Grape variety:** Aromatic Malvasia di Candia

**Harvest:** early september

**Soil:** hilly of medium texture

**Process:** white vinification

**Winemaking:** Charmat method

**Alcohol level:** 8.5% vol.

**Residual sugar:** 46 g/l

**Total acidity:** 6.1 g/l

**Serving temperature:** 10 - 12 °C

**Sizes available:** 0.75 l

**Code:** V-4

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Straw yellow with golden reflections.

**Nose:** Intense and aromatic. Rich in scents reminiscent of dried fruit, white flowers and honey.

**Palate:** The sensations of sweetness and freshness are integrated in the sip even carbon dioxide. The notes of ripe fruit and floral gentleness give a finish to this sip inviting you to taste.

**Suggested pairings:** To be savoured during informal desserts with spoon desserts, excellent to pair with homemade cakes and dry pastries. Try the pairing with shellfish and fish in a medium spicy sauce or with aged cheeses.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013