

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: 53 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