

# CECI

1938

## CECI 1938 SPUMANTE BRUT

*Talent is a gift, but character is a choice. (John Calvin Maxwell)*

CECI 1938 enhances two gifts of the earth: Chardonnay and Pinot Noir. Two characters that complement each other by giving the best of their nature to each other's characteristics. The talent of these two varieties is expressed in telling the story of the production territory and who makes it. It is CECI who chooses harmony, dosing freshness and flavour, fruity and floral notes, structure and elegance. Choice is a gift of talent.



### TECHNICAL DATA

**Appellation:** Sparkling wine from Chardonnay and Pinot Noir

**Category:** brut sparkling white wine

**Grape variety:** Chardonnay and Pinot Noir

**Harvest:** mid-late august

**Soil:** clay, silty of medium texture

**Process:** white vinification

**Winemaking:** Charmat method

**Alcohol level:** 12% vol.

**Residual sugar:** 6 g/l

**Total acidity:** 6.5 g/l

**Serving temperature:** 6/8°

**Sizes available:** 0.75 l

**Code:** SP-2

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Pale straw yellow with an elegant and fine perlage.

**Nose:** The citrus and tropical hints of Chardonnay are perfectly linked to the identity and complexity, to the light floral and fruity notes of the Pinot Noir. Elegant bouquet with class.

**Palate:** Crisp and savoury in the mouth. The citrus notes and floral gentleness are in full balance also thanks to the right alcohol content. It seduces with an harmonic finish reminiscent of hints of dried fruit on the palate.

**Suggested pairings:** Excellent in pairing with fish, molluscs and shellfish dishes, but also with poultry and light first courses with vegetables. Perfect as an aperitif or paired with medium-aged cheeses and Italian cured meats.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013