

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: 7.5 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.



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