

CECI

1938

OTELLO CECI WHITE

He's a friend who always guesses the moment we need him. (Jules Renard)

Otello CECI White is the perfect friend of our moments. The fresh and savoury structure, the smoothness and the aromaticity make it an excellent performer of our pairings. It rescues us at the beginning of a meal and accompanies us in welcoming the different international and regional cuisine dishes. The ability of this wine to adapt itself and predict the gustatory responses is surprising. Otello CECI White never disappoints the expectations, like true friends.



TECHNICAL DATA

Appellation: Sparkling wine from Pinot blanc, Sauvignon and Malvasia

Category: extra dry sparkling white wine

Grape variety: Pinot blanc, Sauvignon and Malvasia

Harvest: mid-late august

Soil: hilly medium texture

Process: white vinification

Winemaking: Charmat method

Alcohol level: 12% vol.

Residual sugar: 14 g/l

Total acidity: 6.8 g/l

Serving temperature: 6/8°C

Sizes available: 1,5 l

Code: N-60

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow with a fine, ample and persistent perlage.

Nose: Well-defined and an elegantly floral bouquet of acacia and jasmine. The fruity notes are reminiscent of pineapple, banana and white peach, pleasant citrus sensations and aromatic notes are appreciated.

Palate: The intense citrus and floral notes supported by a fresh and savoury mark present the sinuous smoothness of the body of this wine. The slightly almond finish completes in intense aromatic and mineral notes that give persistence and elegance to the sip.

Suggested pairings: Absolutely versatile wine. From appetizers, to fish dishes such as medium-flavoured soups, to white meats. The pleasant residual sugar launches this sparkling wine in pairing with medium-aged cheeses and fine Italian cured meats.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013