

CECI

1938

27 OPERE TORRICELLO SECCO

Give each day the chance to be the most beautiful in your life. (Mark Twain)

This is the wine that gives everyday moments the surprise of simple and direct emotions. The harmony of the aromas that we find in 27 Opere Torricello, encourages us to live and enjoy lightness as a value. It is the indispensable companion to discover a land, understand its character and live its flavours. Freshness, flavour and immediacy are imprints of life to enjoy in every sip of beauty.



TECHNICAL DATA

Appellation: Emilia IGT

Category: dry semi-sparkling white wine

Grape variety: White grapes of our land

Harvest: early september

Soil: calcareous clay

Process: white vinification

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 11 g/l

Total acidity: 6.2 g/l

Serving temperature: 8/10°C

Size: 0.75 l

Code: T-10

— The data are intended as standard of product

TASTING NOTES

Appearance: Pale straw yellow colour. A very slight perlage is gathered.

Nose: The gentleness of white flowers, especially wisteria, brings delicate fruity sensations which recall white peach and dried fruit; the light citrus note accompanies us in the finish.

Palate: Elegant and graceful in its immediacy thanks to the characteristics expressed by white grapes from Emilia, which blend well. The balance between freshness and typical flavour of these lands is convincing. Pleasant finish thanks to the slightly almond note which invites to drink.

Suggested pairings: Versatile and fun wine which expresses its characteristics in multiple suggested pairings thanks to the pleasant carbon dioxide and moderate residual sugar. From sea to land aperitifs. It pairs perfectly with first courses not too structured and mildly flavoured white meats.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013