

# CECI

1938

## 27 OPERE MALVASIA BRUT

*The colour above all, and perhaps even more than drawing, is a liberation. (Hess Matisse)*

The aromatic Malvasia of Candia describes the colour through its scents. The pleasant complexity and the great aromatic profile narrate life through the theme of this wine, just as Giuseppe Verdi expressed it with music. 27 Opere frees the spirit and makes the moments of everyday life extraordinary. Flavours and sounds, like the colours of a painting, are works of nature and of the human capacity to make these lands and its products unique and wonderful.



### TECHNICAL DATA

**Appellation:** Malvasia Emilia I.G.T.

**Category:** brut sparkling white wine

**Grape variety:** aromatic Malvasia di Candia

**Harvest:** early september

**Soil:** hilly - clayey composed of marl and sandstone

**Process:** white vinification

**Winemaking:** Charmat method

**Alcohol level:** 11,5% vol.

**Residual sugar:** 8 g/l

**Total acidity:** 5.7 g/l

**Serving temperature:** 6/8°C

**Sizes available:** 0.75 l

**Code:** T-6

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Straw yellow colour, a slight and fine perlage is appreciated.

**Nose:** Rich and aromatic. Floral hints of acacia, slightly citrus fruity notes, white peach and tropical fruits, vegetal sensations on the nose.

**Palate:** Immediately fresh and savoury, the perfect balance between the aromaticity and smoothness which make up a well-structured gustatory picture, also thanks to the perfect harmony between floral and fruity scents. A rich and persistent finish.

**Suggested pairings:** Ideal pairing with traditional Emilian cured meats. Battered and fried vegetables and seafood. Egg dishes. Flavourful and slightly aged cheeses.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013