

**CECI**  
1938

## 27 OPERE LAMBRUSCO ROSATO AMABILE

*I never think of the future. It comes so soon. (Albert Einstein)*

This is the wine of the here and now. It's where all the expectations of the senses meet in front of a bottle of Lambrusco, to discover the beauty of the moment. Here's where the careful work of production and the time of tasting meet and recognize each other. 27 Opere rosato amabile is the experience of immediate sweetness that fits our moment thanks to the freshness and flavour, which give us this quality time to remember.



### TECHNICAL DATA

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

**Category:** medium-sweet semi-sparkling rosè wine

**Grape variety:** Lambrusco

**Harvest:** early-mid september

**Soil:** clayey-calcareous of medium texture

**Process:** red vinification with short maceration on the skins

**Winemaking:** Charmat method

**Alcohol level:** 8.5% vol.

**Residual sugar:** 50 g / l

**Total acidity:** 6 g/l

**Serving temperature:** 6/8°C

**Sizes available:** 0.75 l

**Code:** T-4

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Powder pink colour with an elegant and fine perlage.

**Nose:** Unmistakable notes of cherry and wild berries, pleasant citrus hints and delightful floral presence on the nose.

**Palate:** Smooth and round entry and well balanced by the delicate and immediate freshness, give velvety sensations to the palate, perfect for enhancing a slightly savoury finish.

**Suggested pairings:** Versatility of this wine is the strength which is expressed when paired with foods with good flavour and rich in fat such as pork, fatty fish (salmon, tuna), hard, savoury and aged cheese and tasty white meats.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013