

CECI

1938

27 OPERE LAMBRUSCO NOSTRANO

Tradition cannot be inherited, and whoever wants it must conquer it with great effort. (Thomas Stearns Eliot)

Tradition, culture, our roots are the values to protect with dedication and to confirm every day. This Lambrusco is the continuous confirmation that calls us to relive ancient flavours, interpreted with a modern approach, preserving tastes, choices, identities. Nostrano is a drinking tradition thanks to the consistent working territory. 27 Opere Nostrano is the wine that tells us who we are and who we want to be.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-dry semi-sparkling red wine

Grape variety: Lambrusco

Harvest: mid-september

Soil: clayey-sandy

Process: red vinification

Winemaking: Charmat method

Alcohol level: 10.5% vol.

Residual sugar: 15 g/l

Total acidity: 6.5 g/l

Serving temperature: 8/10° C

Sizes available: 0.75 l

Code: T-7

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour with purple tones.

Nose: Pleasantly vinous with fruity cherry fragrances on the nose, with intriguing notes of black cherry and wild berries, memories of violet are clearly recognizable.

Palate: The presence of the fruit, immediate freshness and the intriguing tannic texture on the palate accompany a pleasantly savoury finish and gives great drinkability to this wine.

Suggested pairings: Perfect wine for pairing with the dishes from local gastronomic tradition. From appetizers of Italian cured meats and cheeses, to first courses, to the meat entrées of the Emilian cuisine. The typical quality of Lambrusco and the new talent to compare itself with the great panorama of Italian cuisine.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013