

CECI

1938

27 OPERE LAMBRUSCO SECCO

Amazement is the first beginning of art as much as philosophy. (Konrad Fiedler)

Amazement, this is the first emotion one feels in tasting 27 Opere. It's a Lambrusco and its nature is well known. This wine represents the art of good taste. The lines of the colours, images of fruity and floral scents, together with pleasant tannic and fresh sensations, make up harmonious designs. A picture of the senses that leads this product to become a philosophy of drinking and eating.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: dry semi-sparkling red wine

Grape variety: Lambrusco

Harvest: mid-september

Soil: clayey-calcareous of medium texture

Process: red vinification

Winemaking: Charmat method

Alcohol level: 10.5% vol.

Residual sugar: 12 g/l

Total acidity: 6.5 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: T-8

— The data are intended as standard of product

TASTING NOTES

Appearance: Intense ruby red colour. Pleasant and lingering foam.

Nose: Intense and deep fruity thanks to the notes of marasca cherries and wild berries. Pleasant spiciness and floral sensations of rose and violet on the nose.

Palate: Pleasant, noticeable and delightful tannin on the palate, the freshness and caloric sensation are well balanced thanks to the good flavour. A not too lingering finish invites you to drink.

Suggested pairings: Versatile wine with great pairing ability. Perfect with Italian cured meats appetizers and medium-aged cheeses. Excellent pairing with savoury first courses and soups of Emilian cuisine. Red meats and white meats prepared with medium-flavoured food condiments that require a wine with a pleasant tannic texture full of freshness and flavour.



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