

**CECI**  
1938

## 27 OPERE LAMBRUSCO BRUSCONE

*A meal without wine is like a day without sun. (Jean Anthelme Brillat-Savarin)*

27 Opere Bruscone is the sun that brings light into our daily life. It's the gesture, presence and taste but it's the concept that makes the ordinary dish unique. This Lambrusco is the date you're expecting, it's the common pleasure of known gestures, and it is a pleasant surprise of confirmation. As the sunrise and sunset excite us in their constant and eager expectation, so we wait to drink this sunny wine.



### TECHNICAL DATA

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

**Category:** medium-dry semi-sparkling red wine

**Grape variety:** Lambrusco

**Harvest:** early-mid september

**Soil:** clayey-sandy

**Process:** red vinification

**Winemaking:** Charmat method

**Alcohol level:** 11% vol.

**Residual sugar:** 19 g/l

**Total acidity:** 6.4 g/l

**Serving temperature:** 8/10°C

**Sizes available:** 0.75 l

**Code:** T-1

— The data are intended as standard of product

### TASTING NOTES

**Appearance:** Ruby red colour.

**Nose:** The crunchy red fruit, black cherry and cherry, agrees pleasantly with the mineral and herbaceous notes that give this wine a typical mark.

**Palate:** A pleasant tannin enhanced by the presence of carbon dioxide, red fruits sensations, the pleasant minerality and vegetal notes make this wine intriguing and enjoyable.

**Suggested pairings:** The moderate alcohol content, the right tannic texture and full of freshness offer a pleasant balance, which make this a perfect all-course wine. It expresses its best qualities when paired with medium-flavoured dishes rich in fat. Excellent with traditional Emilian red meats and medium-aged cheeses. The pairing with fish rich in flavour with a fairly rich in fat is interesting.



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N 1308/2013