

CECI

1938

27 OPERE LAMBRUSCO AMABILE

After all, we all need youth. The age at which we decide to be young is not important. (Henri Duvernois)

27 Opere Lambrusco Amabile is the continuous rediscovery of youth. Lambrusco amabile is the confirmation that, to taste this pleasant and immediate wine, it is necessary to play with time and do it with all the senses. The joyfulness of its aromas and the fragrance of tastes make it the accomplice of surprising pairings that make us smile on every occasion. This wine is the elixir of ageless youth.



TECHNICAL DATA

Appellation: Lambrusco Emilia I.G.T.

Category: medium-sweet semi-sparkling red wine

Grape variety: Lambrusco

Harvest: early-mid september

Soil: clayey-calcareous of medium texture

Process: red vinification

Winemaking: Charmat method

Alcohol level: 8.5% vol.

Residual sugar: 44 g/l

Total acidity: 6.7 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: T-2

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour with purple hints with an elegant and fine perlage.

Nose: The vinous entry, the sweet red fruit, black cherry, strawberry, raspberry, blueberry and the light floral notes make it delightful and immediate on the nose.

Palate: The sweet entry finds a light tannic texture with a delicate freshness, which combined with the sweetness of red fruit, light floral and mineral notes, give it a balanced and sinuous wine.

Suggested pairings: Versatile wine that manages to easily range within our table. From Italian cured meats to medium-flavoured cheeses. Pasta and meats with good flavour and spiciness. Pairs well with strawberries and biscuits. It is fully expressed even to drink during your free time.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013