

CECI

1938

27 OPERE FORTANA

Real generosity toward the future lies in giving all to the present. (Albert Camus)

Every time we choose a wine we give the instant at the time. When the Fortana grapes arrived in these lands hundreds of years ago this ritual that has been renewed since then. Ceci has collected history and given its wine the continuity of contemporary gestures. Intense, sinuous and fragrant, it is an act of trust towards the future with the certainty that its taste will know how to tell its story on every occasion.



TECHNICAL DATA

Appellation: Fortana Emilia I.G.T.

Category: sweet semi-sparkling red wine

Grape variety: Fortana

Harvest: early-mid september

Soil: sandy-clayey

Process: red vinification

Winemaking: Charmat method

Alcohol level: 7,5% vol.

Residual sugar: 52 g/l

Total acidity: 7.2 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: T-9

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour, delightful and profuse foam.

Nose: Vibrant, vinous and fragrant. The fruity notes of cherry and strawberry, the spiciness and the herbaceous notes, convey personality and uniqueness to this typical local wine.

Palate: Great freshness, delicate flavour and a good tannic texture, find in the smoothness of the residual sugar and in the moderate alcohol content, an interesting balance that lengthens in the finish.

Suggested pairings: Excellent to accompany Italian cured meats and sausages. Perfect with medium-structured filled pasta and sweetness. The low alcohol content and the strong freshness make Fortana suitable for many occasions. In Emilia the pairing with the cooked pork shoulder of San Secondo. Pairs well with medium-fatty fish and with oysters, fish and vegetable crudités. Pairs also well with spicy fish. Does not disdain to finish a meal with dry pastries and tarts.



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TO EU REG. N 1308/2013