

CECI

1938

GIUSEPPE VERDI ANTICO BRUSCONE - BOLLE EDITION

Memory is the fabric of identity. (Nelson Mandela)

The memory of a fine wine is the starting point to fuel the desire to relive the tasting experience. This is what happens with Giuseppe Verdi Antico Bruscone, a memory that is fulfilled after each sip, like a puzzle, the identity of this wine is progressively created. Slight and present tannic texture is the fabric of this product, the fruity, mineral and vegetable notes are its design. A precise identity for a wine that pleasantly accompanies us in our meals.



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: 0.375 l - 0.75 l

Code: V-1

— The data are intended as standard of product

TASTING NOTES

Appearance: Ruby red colour.

Nose: The fruity notes of black cherry, cherry and vegetal sensations meet in a texture of considerable deep minerality.

Palate: Tannin mark and the carbon dioxide content give pleasant sensations to the sip. The red fruits, delicate minerality, vegetal notes and the light residual sugar give this wine a unique drinkability.

Suggested pairings: Full of freshness and the tannic texture give balance and core to the sip. This is an all-course wine and its qualities emerge when paired with medium-flavoured dishes rich in fat. Excellent with traditional Emilian red meats and medium-aged cheeses. Pairing with fish rich in fat is a sublime match.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013