

CECI

1938

CECI 1938 SPUMANTE EXTRA DRY MAGNUM

Music is a higher revelation than all wisdom and philosophy. (Ludwig Van Beethoven)

The piano, harp and violin are the harmony of sound. Pinot Blanc, Malvasia and Sauvignon of our territory, represent the musical score and rhythm of the composition of Ceci extra dry sparkling wine. Elegance, character and finesse make up the narrative plot. In this sparkling wine, time moves within a circular space that is nourished by the harmonies of an exclusive taste.



TECHNICAL DATA

Appellation: Sparkling wine from Pinot Blanc, Sauvignon and Malvasia

Category: extra dry sparkling white wine

Grape variety: Pinot Blanc, Sauvignon and aromatic Malvasia of Candia

Harvest: late august

Soil: hilly medium texture

Process: white vinification

Winemaking: Charmat method

Alcohol level: 12% vol.

Residual sugar: 12,5 g/l

Total acidity: 6.7 g/l

Serving temperature: 6/8°

Sizes available: 1.5 l

Code: SP-3

— The data are intended as standard of product

TASTING NOTES

Appearance: Delicate straw yellow colour, with an elegant and ample perlage.

Nose: The fragrant herbaceous notes and floral hints of rose and hawthorn are tied to the fruity aromas of apple, white peach and pleasant hints of citrus.

Palate: The immediate freshness and good flavour on the palate, stimulated by the carbon dioxide, are well integrated with the fullness of the sip. In this plot we find citrus and vegetal notes which accompany an elegant and persistent finish.

Suggested pairings: A well-structured and intriguing wine that is well appreciated in accompanying surf and turf aperitifs. Its nature is enhanced in pairing with traditional cured meats and medium-aged cheeses; in general it pairs well with first courses and meats which have a fine aromatic structure. Try it with vegetable soups and salads with creamy aromatic sauces.



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