

CECI
1938

OTELLO CECI NERODILAMBRUSCO Sparkling wine No. 5

Otello Ceci N.5 is the new expression of our Lambrusco: elegant, contemporary, sparkling, with an exuberant bubble and a lighter alcohol content (10% vol).



TECHNICAL DATA

Appellation: Lambrusco Emilia IGT

Type: Dry Sparkling Red Wine

Grape variety: Lambrusco

Harvest: End of August

Soil: Calcareous clayey/medium mixture

Vinification: In red with cold pressing, immediate passage into an autoclave where it slowly begins to ferment, enhancing the aroma of each grape

Processing: Martinotti

Alcohol level: 10% vol

Residual sugar: 28 g/l

Total acidity: 7 g/l

Serving temperature: 7/9°

Sizes available: 0.75l

Code: N-55

— The data are intended as standard of product

SENSORY ANALYSIS

Appearance: Bright ruby red color with a full-bodied and elegant foam.

Bouquet: Exuberant and fulfilling, the bouquet is aromatic and reminiscent of small red fruits such as wild strawberries and currants, with exotic and slightly spicy notes on the finish.

Palate: Justly soft and balanced between sweetness, acidity and tannic texture; a new sensory and contemporary experience.

Pairings: Elegant, sophisticated, and low in alcohol, this sparkling Lambrusco wine is the perfect match for fresh aperitifs. The tannic texture and exuberant bubble at 5 BAR make it a perfect match for cured meats, cheeses, richly flavored pasta dishes, and boiled and grilled meats. You can also enjoy it with pizza.