

**CECI**  
1938

## **ARTURO'S 13, BORGO SAN GIACOMO - ROSSO EMILIA IGT**

This red wine celebrates Arturo Toscanini, master of classical music whose passion for excellence has been our inspiration. His powerful look and his indomitable spirit are reflected in this intense red wine, full of character and charm. A sip that honors a great Italian.



### **TECHNICAL DATA**

**Appellation:** Emilia IGT Red wine

**Grape variety:** Pinot noir, Cabernet Sauvignon, Merlot

**Harvest:** mid-September

**Soil:** medium texture

**Process:** Red vinification, maceration on the skins for 30 days

**Winemaking:** Red vinification, maceration on the skins for 30 days. Ageing for 6 months for the second and third passage in French Allier barriques

**Alcohol level:** 13% vol.

**Residual sugar:** 5 g/l

**Total acidity:** 6 g/l

**Serving temperature:** 16/18° C

**Sizes available:** 0.75 l

**Code:** P-9

— The data are intended as standard of product

### **SENSORY ANALYSIS**

**Appearance:** An intense ruby red colour.

**Nose:** Complex and intense. Spicy and herbaceous notes harmonize with the fruity sensations of cherries in alcohol and wild berries. The sweet aromatic notes and slight hints of toasting give a rich and enveloping nose.

**Palate:** Warm and round. The lively and elegant tannic texture and excellent freshness are enhanced by the fruity scents. The delightful flavour and light toasted notes accompany us in a lingering fin-ish.

**Suggested pairings:** Wine particularly suitable to accompany meat dishes rich in fat, such as grilled ribs, roasts, spicy dishes. Perfect with aged cheeses and Italian cured meats with a strong character. Idea of a wine glass enjoyed as a soloist is appreciated.