NERO DI LAMBRUSCO IGT EMILIA, OTELLO 1813, CANTINA CECI

NV | Semi-Sparkling

Italy, Emilia Romagna

Ceci

8000199008841

Case Size: 6

Dark purple red with violet highlights. Red berries, cherry, and lilac hints, a touch of musk on the nose. Medium dry, full bodied but soft, velvety texture.

Vinification:

Harvested at the beginning of October followed by a soft pressing of the grapes to produce a must with lambrusco skins rich in colour. The following maceration transfers colour, taste and aroma to the juice which becomes wine after a temperature-controlled fermentation phase. Next comes a period of settling, until December/January to allow a natural cleaning from all impurities. The wine is then stored in temperature-controlled, constant-pressure steel tanks for up to two months. During this period the second fermentation gives to Otello its typical sparkling characteristic.

Grape Varieties: Lambrusco Maestri

Classification: IGT Emilia | **ABV:** 11% | **Closure:** Mushroom Cork