CECCHI



COEVO
Toscana IGT
2006

Harvest Notes: A vintage blessed with very favorable weather conditions, featuring a summer marked by warm, sunny days and cool nights, which promoted optimal phenolic ripening and preserved the wine's aromatic profile. The harvest took place early, yielding healthy, concentrated grapes with high sugar content. In the Maremma, a dry summer following the spring rains ensured excellent ripeness and good acidity, particularly for Merlot and Petit Verdot. The resulting wines are balanced, intense, and of exceptional quality.

Tasting notes: The main characteristic of COEVO 2006 is undoubtedly its rich simplicity, with a balanced, contemporary style that avoids excessive extraction or overuse of oak. It is rich in aromas, supported by good acidic freshness, with a solid tannic framework where fruit, minerality, and alcoholic warmth combine in a harmonious and balanced blend. A vibrant naturalness, an expression of great elegance.

Recommended pairings: An elegant and structured blend that combines the typical freshness of Chianti Classico wines with the softness and balsamic character typical of international grape varieties grown on the Tuscan coast. Ideal as a meditation wine and for collecting, it is perfect for pairing with rich and complex dishes, such as game, red meats, and hearty pasta dishes, as well as aged cheeses and gourmet dishes.

Bottles produced: 5.000
Serving temperature: 16°-18°C
Alcohol content: 14% vol.