CECCHI




# COEVO
## Toscana IGT
## 2007

Harvest Notes: A vintage characterized by a mild winter and early vegetative growth, followed by a hot summer that led to significant natural selection of the grape clusters. The cooler weather in August ensured balanced ripening, while the temperature fluctuations in September and October enhanced the aromatic profile. The harvest was slightly early: Sangiovese in late September and Cabernet Sauvignon in early October. In the Maremma as well, optimal conditions favored low yields but high quality. The wines are concentrated, elegant, and highly aromatic.

Tasting notes: We like to think of Coevo 2007 as a unique wine in which the Sangiovese—generous in this vintage and excellent in both the quality of the grapes and the resulting juice—offers the violet and earthy aromas of Chianti Classico and expresses itself with the utmost elegance and persistence. These are joined by Merlot with all its fruitiness, the smoky notes of Petit Verdot, and the vibrant Cabernet Sauvignon. Velvety tannins and well-balanced alcohol form the foundation of this vintage.

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 blends 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: 13.000
Serving temperature: 16°-18°C
Alcohol content: 13,5% vol.