CECCHI



COEVO
Toscana IGT
2009

Harvest Notes: The 2009 harvest in Tuscany yielded healthy, high-quality grapes thanks to favorable weather conditions. In Castellina in Chianti, steady rainfall and a hot summer promoted optimal ripening of the grapes. The cool weather in September and the mild climate in October ensured structure, color, and perfect phenolic ripeness. The harvest took place between early and late October, with fermentation proceeding smoothly. In the Tuscan Maremma, the harvest began in late August. The temperature fluctuations in September enhanced the grapes' aromas and ripeness. Excellent results for Sangiovese and Petit Verdot, the latter being particularly elegant and well-balanced.

Tasting notes: Coevo 2009 is once again distinct from the two vintages that preceded it. Notes of tobacco and dark chocolate blend and soften with plums and raspberries in an explosion of ripe, velvety fruit. The freshness of the Sangiovese is complemented by the imposing structure of the Cabernet Sauvignon and the soft, silky notes from the Maremma. Coevo 2009 embodies the complexity of an excellent vintage and the elegance of a sure hand.

Recommended pairings: ideal with grilled red meats, roasts, braised meats, and game. It shines best alongside dishes featuring porcini mushrooms and truffles, as well as medium- and long-aged cheeses.

Bottles produced: 11.000
Serving temperature: 16°-18°C
Alcohol content: 13,5% vol.