CECCHI



COEVO
Toscana IGT
2010

Harvest Notes: The 2010 vintage fostered a slow and optimal ripening of the grapes, thanks to a cool, rainy spring and a hot summer tempered by beneficial rains. This resulted in an intense aromatic profile and great freshness. The Cabernet Sauvignon reached full ripeness in mid-October, expressing terroir characteristics with great distinctiveness. In 2010, the Petit Verdot developed complex tannins and good acidity, while the Merlot, aided by the cool weather conditions, retained its freshness and aromatic elegance.

Tasting notes: It has a ruby color with hints of pomegranate and raspberries. The nose is bold, with wild notes of bay leaf and hints of licorice root. On the palate, the structured and lively tannic texture evokes the aromas of red fruits and cinchona. Persistent and long on the palate. The finish reveals softness and silkiness.

Recommended pairings: Its refined structure and the vintage's freshness make it ideal with hearty red meats, game, roasts, braised meats, and aged cheeses, offering a harmonious balance between aromatic complexity, tannins, and a lingering finish.

Bottles produced: 15.000
Serving temperature: 16°-18°C
Alcohol content: 13,5% vol.