CECCHI



COEVO
Toscana IGT
2011

Harvest Notes: Spring and early summer, characterized by alternating periods of sun and rain, fostered optimal vine development, bringing on veraison as early as the beginning of July. After an ideal initial phase, high temperatures and intense sunshine between late August and early September further accelerated ripening, resulting in a harvest approximately 20 days earlier than in 2010. The 2011 vintage stands out for its perfect balance between freshness and tannic maturity, with elegant, well-defined tannins.

Tasting Notes: From this harvest, we achieved extraordinary aromatic intensity. The Sangiovese contributed its characteristic freshness on the palate, enriched by the structure of the Cabernet Sauvignon, which is rich in aromas of dark fruit and licorice. The Merlot added depth, while the subtle spicy note that rounded out the profile came from a small addition of Petit Verdot. Coevo 2011 is elegant and has excellent aging potential.

Recommended pairings: grilled and roasted red meats, game, braised meats, Florentine steak, and aged cheeses.

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