CECCHI



COEVO
Toscana IGT
2013

Harvest Notes: The 2013 harvest was characterized by careful vineyard management, including leaf removal, grape selection, and hand-picking. In the winery, the grape clusters underwent a double quality check before pressing. The musts underwent approximately 20 days of maceration with gentle extraction, revealing elegant tannins right from the start. After malolactic fermentation in stainless steel, the wines were aged separately for one year in barriques and tonneaux. Subsequently, Coevo was blended and aged in wood for another 6 months, followed by an additional year in the bottle before release.

Tasting notes: An intense, deep ruby red with garnet highlights. The nose is delicate and understated, with subtle spices paired with dark berries. On the palate, it is velvety and smooth, with extraordinarily dense tannins; it builds slowly and broadly, featuring very fine spicy notes and a powerful, long finish.

Recommended pairings: A wine of great structure and elegance, it pairs perfectly with rich and flavorful dishes, red meats, game, and aged cheeses. Also excellent on its own as a meditation wine.

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