CECCHI



COEVO
Toscana IGT
2015

Harvest Notes: The 2013 harvest, marked by unusual weather conditions, required careful vineyard management, including leaf removal, grape selection, and hand-picking. In the winery, a two-step quality control process for both clusters and individual berries ensured high-quality musts, which underwent approximately 20 days of maceration with gentle extraction and elegant tannins. After malolactic fermentation in stainless steel, the wines were aged separately for one year in barriques and tonneaux. Subsequently, Coevo was blended and aged for another 6 months in wood, followed by an additional year of bottle aging before release.

Tasting notes: Intense ruby red in color, it presents a bouquet centered on ripe wild berries, combined with hints of black cherries and cassis, leaf tobacco, and an interplay of sweet spices that lend the wine greater complexity. On the palate, it displays character and elegance, with a remarkable tannic structure that enriches a pronounced and well-integrated freshness.

Recommended pairings: A wine of great structure and elegance, it pairs well with hearty meat dishes, slow-cooked dishes, game, and medium- to long-aged cheeses. It is also excellent when enjoyed on its own to fully appreciate its complexity and aromatic evolution.

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