CECCHI



COEVO
Toscana IGT
2016

Harvest Notes: Weather conditions during the 2016 harvest featured a generally mild and dry fall and winter, followed by a sunny spring that led to early budbreak. Flowering and fruit set proceeded normally, accompanied by some rain and cool temperatures. The summer was hot and dry, but without extreme heat waves—conditions that proved ideal for maintaining the vines' overall balance. In September, light rains fell along with a corresponding drop in temperatures, allowing the grapes to reach optimal ripeness.

Tasting Notes: Coevo 2016 presents an intense, deep ruby-red color in the glass. The nose is characterized by black fruits accompanied by a hint of toasted spices. On the palate, it is full-bodied, with savory herbaceous aromas that provide a counterpoint to the tobacco leaf and dark cherry fruit, achieving a rare balance between grace and finesse. The tannic structure comes through on the finish, accompanied by a savory freshness.

Recommended pairings: ideal with structured, flavorful dishes, red meats, game, and aged cheeses. Its complexity and perfect balance between structure and freshness make it an excellent companion for both dining and tasting.

Bottles produced: 11.000
Serving temperature: 16°-18°C
Alcohol content: 14,5% vol.