CECCHI



COEVO
Toscana IGT
2021

Harvest Notes: The winter of 2021 was mild and marked by frequent rainfall at least through the end of March, allowing the soil's water reserves to be replenished. Budbreak occurred in the first weeks of April, and the growing season subsequently slowed due to generally cool weather. Frequent rains were recorded in May and June, accompanying normal flowering and fruit set. June ushered in the summer season, which was essentially dry at least until the end of August, when some rain set in, initiating an excellent, slow ripening of the grapes. September and October, when the two varieties were harvested, were sunny and warm with cool nights—ideal conditions for planning a "tailor-made" harvest for Coevo's grapes.

Tasting notes: Visually, it presents a beautiful, deep, clear ruby color. On the nose, it reveals fresh notes of eucalyptus, accompanied by elegant herbal undertones of catmint and marjoram; it then concludes with ripe currants and cherries. The attack on the palate is well-defined, with balanced freshness—never excessive—and tannins that blend seamlessly with the alcohol, resulting in a long, flavorful finish.

Recommended pairings: Ideal with roasted and braised meats, well-structured dishes, aged cheeses, and dishes with intense yet balanced flavors. Its freshness and refined tannins highlight its versatility at the table, complementing dishes rich in aromas and character.

Bottles produced: 3.108
Serving temperature: 10°-12 °C
Alcohol content: 14% vol.