CECCHI



STORIA DI FAMIGLIA
Chianti Classico DOCG
2024

Harvest Notes: Following a rainy autumn, the start of 2024 was marked by mild temperatures that led to budbreak slightly earlier than average. The mild spring temperatures allowed for rapid plant growth at least until the end of April, when cooler days set in and slowed vegetative growth. May and June were marked by frequent rains, which built up water reserves for the summer season. Starting in the second week of July, there was a significant rise in temperatures, marking the beginning of a hot, rainless period: we thus witnessed accelerated growth of the grape clusters and the onset of veraison. The ripening of the clusters continued slowly and gradually throughout the month of August, and the grapes were healthy and well-balanced at harvest time.

Tasting notes: Storia di Famiglia 2024 has a bright ruby red color. The nose is characterized by fresh notes of cherry and red plum, complemented by floral hints of violet. On the palate, it is fresh, vibrant, and dynamic: the energetic attack develops into a juicy and flavorful mid-palate, followed by a relaxed, briny finish rich in sweet tannins.

Pairings: Ideal with cold cuts, hearty pasta dishes, white and red meats, and medium-aged cheeses.

Serving temperature: 18°C
Alcohol content: 13% vol.