CECCHI



VALORE DI FAMIGLIA
Chianti Classico DOCG Gran Selezione 2018

Harvest notes: The 2018 growing season featured a typical winter in terms of both temperatures and precipitation. Spring, particularly the month of May, was marked by frequent rainfall and temperatures slightly below average. The summer was hot and dry, ensuring optimal ripening of the Sangiovese grapes.

Tasting notes: Valore di Famiglia 2018 has a ruby-red color. On the nose, it impresses with its complexity: intense balsamic aromas alternate with notes of ripe red fruit. On the palate, it is lively, enveloping, and flavorful, well supported by extraordinary freshness, which carries it through to a long, savory finish.

Pairings: The freshness and structure of Valore di Famiglia 2018 make it particularly well-suited to accompany red meats, roasts, game, and aged cheeses. It also pairs well with dishes featuring intense, well-defined flavors, bringing out the best in ingredients characterized by good aromatic complexity and a pronounced lingering finish.

Bottles produced: 13,000.
Recommended serving temperature: 18°C
Alcohol content: 14.5% vol.