CECCHI



VALORE DI FAMIGLIA
Chianti Classico DOCG Gran Selezione 2021

Harvest notes: In 2021, spring rains allowed for good vegetative growth and provided a significant water reserve for the drier summer months. During the spring, budbreak occurred at different times due to temperatures below the seasonal average, slowing growth in vineyards at lower elevations. The summer was dry, with only a few rains in August, but the water reserves accumulated in the spring helped prevent stress on the vines; as for temperatures, the summer months were fairly consistent, without excessive heat waves. Furthermore, starting at the end of August, while daytime temperatures remained fairly high, nighttime temperatures dropped significantly. This significant daily temperature range generally allowed the grapes to reach optimal ripeness.

Tasting notes: It 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 an extraordinary freshness that carries it through to a long, savory finish.

Pairings: It pairs perfectly with flavorful, full-bodied dishes, red meats, roasts, game, and medium- to long-aged cheeses. Thanks to its freshness and pronounced savory notes, it elegantly complements rich and complex dishes from the Italian culinary tradition.

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