CECCHI




# CHIANTI DOCG
# Governo all'uso Toscano
# 2023

Harvest notes: The winter of 2023 was characterized by mild temperatures and heavy rainfall, which ensured adequate soil moisture. Spring remained cool, with frequent rainfall throughout the season. The subsequent summer season saw a significant rise in temperatures beginning in June, which allowed for excellent flowering and fruit set, guiding the vines through the onset of veraison. During August, there were some rains that restored proper vegetative balance in the vineyard, enabling the grapes to reach optimal conditions for the ripening phase, which began for the Sangiovese in the first ten days of September. The fruity wine, obtained from the first alcoholic fermentation of the harvested grapes, is later blended with must from selected and dried grapes to produce Chianti Governo with a pleasant, rich structure and a unique character.

Tasting notes: Intense ruby red color with garnet highlights. On the nose, fruity notes of blackberry and ripe plum are accompanied by pleasant hints of spice. The attack is smooth, leading to a rich and intense palate. The finish is long and structured.

Pairings: Thanks to the traditional "governo" technique, its smoothness and aromatic intensity pair well with Tuscan cured meats, pasta with meat sauce, mushrooms, roasts, and semi-aged cheeses.

Serving temperature: 16–18°C
Alcohol content: 12.5% vol.