CECCHI



SPARGOLO
Toscana IGT Sangiovese
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: Cecchi was among the first to bring the exceptional qualities of the Sangiovese grape variety to the world's attention, particularly in regard to an aspect that is rarely highlighted. For this wine, the focus is on its immediacy; here, the grape is crafted into a wine of moderate structure and pleasant freshness. Ruby red in color with distinct violet hues, it has a delicate, fruity aroma reminiscent of violets and irises. On the palate, its good structure is well integrated with its freshness.

Pairings: cold cuts and meat dishes; this wine is best served young.

Serving temperature: 16–18°C
Alcohol content: 12% vol.