CECCHI



ROSSO DI MONTALCINO DOC 2015

Tasting notes: The Montalcino region and the Castiglione dell'Abate area experienced very consistent weather conditions in 2015. The winter was cold and fairly dry, giving way to a spring with rainfall concentrated in March and April. May and June saw temperatures in line with seasonal averages, creating optimal conditions for good vegetative growth and an excellent flowering and fruit-setting phase for the Sangiovese grapes. The summer was hot, especially in July, while still maintaining good temperature variations between day and night. The sparse rainfall recorded in August coincided with optimal ripening of the grapes, which reached harvest time in excellent health, well-balanced, and with crisp skins.

Tasting notes: It has a ruby-red color and a delicate, in : tensely aromatic bouquet. On the palate, it is pleasant and harmonious, with a good finish.

Pairings: Excellent when paired with meat; it pairs well with white meats and full-flavored cheeses.

Bottles produced: 40,000
Recommended serving temperature: 16–18°C
Alcohol content: 13.5% vol