CECCHI



ROSSO DI MONTALCINO DOC 2016

Harvest notes:: The 2016 growing season was characterized by a generally dry winter and a mild spring, which led to earlier budbreak and flowering. The summer was generally cool, with higher daytime temperatures in July and August, but with significant temperature fluctuations at night. In September, light rains fell, allowing the grapes to reach optimal ripeness, enhancing the freshness of the Sangiovese and giving the wine soft, balanced tannins.

Tasting notes: It has a ruby-red color and a delicate, intensely 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: 14% vol