CECCHI



ROSSO DI MONTALCINO DOC
2017

Harvest notes: The 2017 vintage was characterized by a generally mild winter and spring, which led to earlier budbreak. A sudden drop in temperatures during the last days of April caused a slight reduction in yield without affecting the quality in any way. The summer was generally dry, with sunny days and temperatures above the historical average. Rainfall in mid-September helped rebalance the vines' growth cycle, ensuring that the grapes reached optimal ripeness.

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