CECCHI



ROSSO DI MONTALCINO DOC 2023

Harvest notes: The 2023 growing season saw rainfall in the early part of the season characterized by frequent precipitation in April and May. The summer tended to be hot and dry, but it obviously benefited from underground water reserves, ensured by the rains of the previous months. These climatic conditions fostered regular budbreak, rapid shoot growth, and flowering and subsequent fruit set that were generally in line with previous seasons. During the ripening phase, the excellent temperature variations between day and night promoted the proper development of the grapes. The harvest for Rosso di Montalcino was characterized by healthy and fragrant grapes.

Tasting notes: It has a ruby-red color; on the nose, it is delicate, with floral notes and ripe red fruit. On the palate, it is pleasant, crisp, and harmonious, with a good finish.

Pairings: Excellent when served with appetizers and pasta or rice-based first courses. It pairs well with white meats and full-flavored cheeses.

Bottles produced: 16,000
Recommended serving temperature: 18°C
Alcohol content: 12.5% vol