CECCHI



BRUNELLO DI MONTALCINO DOCG 2011

Harvest notes: the growing season was marked by a warm spring that encouraged early vegetative growth in the vines. Rainfall in May and June, combined with mild, sunny weather, brought the phenological stages forward. The intense heat in August accelerated ripening, resulting in high sugar concentrations. The harvest took place between mid-September and early October.

Tasting notes: it has a ruby-red color with garnet highlights. On the nose, it is clean and assertive, with typical varietal aromas. On the palate, it is harmonious and enveloping.

Pairings: excellent when paired with hearty dishes, meats, and cheeses.

Number of bottles produced: 30.000
Serving temperature: 18°C
Alcohol content: 14% vol.