CECCHI



BRUNELLO DI MONTALCINO DOCG 2013

Harvest notes: the growing season was marked by a harsh winter and a rainy spring. The summer, with normal temperatures and good airflow, fostered a slow and steady ripening of the grapes. Light leaf removal helped the grapes reach full maturity. The harvest, which was slightly late, began in 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: 13% vol.