CECCHI



BRUNELLO DI MONTALCINO DOCG 2015

Harvest notes: the Montalcino region and the Castiglione dell'Abate area experienced very consistent weather conditions in 2015. The winter was cold and fairly dry, giving way to a spring with rainfall concentrated in March and April. May and June saw temperatures in line with seasonal averages, creating optimal conditions for good vegetative growth and an excellent flowering and fruit-setting phase for the Sangiovese grapes. The summer was hot, especially in July, while still maintaining good temperature variations between day and night. The sparse rainfall recorded in August coincided with optimal ripening of the grapes, which reached harvest time in excellent health, well-balanced, and with crisp skins.

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.