CECCHI



BRUNELLO DI MONTALCINO DOCG 2019

Harvest notes: the 2019 growing season was characterized by very consistent weather conditions. The winter tended to be cold, with no excessive rainfall. Spring was rainy, and steady rainfall continued through June, ensuring an excellent accumulation of water reserves in the soil. The summer months did not see excessive temperature spikes, and the Sangiovese grapes ripened under ideal conditions, thanks to the excellent temperature variations between day and night.

Tasting notes: Cecchi's Brunello di Montalcino has a ruby-red color. On the nose, fragrant notes of black cherry and blood orange blend with subtle balsamic and spicy nuances to create a complex bouquet. On the palate, it is fresh and savory, with elegant, silky tannins. The long, persistent finish is characterized by fruity citrus notes and delicate spicy aromas.

Pairings: perfect with grilled or braised red meats, game, pasta dishes with meat sauce, traditional Tuscan cuisine, and aged cheeses. Also excellent with dishes featuring porcini mushrooms and truffles.

Number of bottles produced: 30.000
Serving temperature: 18°C
Alcohol content: 14,5 % vol