



CECCHI

Sangiovese di Toscana



Appellation: Sangiovese di Toscana IGT
Area of production: Tuscany
Harvest / Vintage: 2016

Grapes variety: Sangiovese 90%, other grape varieties 10%
Altitude: 250 mt above sea level

Soil Composition: Alkaline mixed consistency
Tonnes of grape per hectare: 9 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon and Guyot

Vinification: Traditional in red with controlled temperature
Method of fermentation: Small and medium stainless steel tank
Fermentation temperature: 26 °C
Length of Fermentation and maceration: 15 days
Ageing: Minimum 2 months in bottle

Service temperature: 16 °C
Alcohol content: 13%

Tasting notes: Cecchi was among the first producers to require the attention of the world the great quality of the Sangiovese grape, with regard to something rarely emphasized. For this wine Cecchi has focused on its immediacy, here Sangiovese is interpreted with a moderate structure and pleasant crispness. Ruby red with purple reflections evident, it has a delicate fruity aroma reminiscent of the iris and violet. In the mouth show good structure and a well integrated freshness.
Serve with: salami and meat dishes

Cecchi
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