



# CECCHI

## Valore di Famiglia



**Appellation:** Chianti Classico Gran Selezione D.O.C.G.

**Area of production:** Castellina in Chianti

**Harvest / Vintage** 2016

**Number bottles** 13.000

**Grapes variety:** Sangiovese 100%

**Altitude:** 340 m above sea level

**Soil Composition:** Medium clayey, silty mixture - Galestro Toscano rich in pebbles and skeleton with limestone

**Tonnes of grape per hectare:** 5 Tonnes

**Plant per hectare:** 4800

**Pruning technique:** Spurred Cordon

**Vinification:** Traditional temperature-controlled on skin

**Fermentation temperature:** 25-28 °C

**Length of Fermentation and Maceration:** 6 days fermentation, maceration on the skins 20 days in total.

**Ageing:** 15 months tonneaux, 3 months in cement vats, and minimum 1 year in bottle.

**Service temperature:** 18 ° C

**Alcoholic content:** 13,5 % vol

**Tasting notes:** Soft ruby red color, very delicate. Velvety start that develops in a wide envelopment. The progression is linear, with a light sapidity that is the prelude to a long and persistent finish.

**Serve with:** roast, game and aged cheese.

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### Cecchi

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena – Italy

Tel.: +39 0577 54311 Fax: +39 0577 543150

email: [cecchi@cecchi.net](mailto:cecchi@cecchi.net) [www.cecchi.net](http://www.cecchi.net)