



CECCHI

Valore di Famiglia



Appellation: Chianti Classico Gran Selezione D.O.C.G.
Area of production: Castellina in Chianti
Harvest / Vintage 2018
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.

Cecchi

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