



CECCHI

Chianti



Appellation: Chianti D.O.C.G.
Area of production: Chianti Hills
Harvest / Vintage: 2018
Number of bottles: 1.000.000

Altitude: 270 mt above sea level
Soil Composition: Alkaline mixed consistency
Tonnes of grape per hectare: 8 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon and Guyot

Vinification: traditional in temperature-controlled on skin
Fermentation temperature: 25 °C
Length of Fermentation: 15 days
Date of Bottling: month of March following the harvest
Bottle age: minimum 2 months

Service temperature: 16-18 °C
Alcoholic content: 13 %

Tasting Notes: Cecchi historical label, Chianti is the roots of Tuscany. Cecchi Chianti is produced in prevalence from Sangiovese grapes. Fermentation takes place in steel at a controlled temperature. It has an average capacity of aging. While in his classic, this wine is interpreted in a modern and secure style, which translates into a balanced harmony of scents and aromas.

Ruby red tending to garnet with aging it is strong and persistent. The palate is soft and well- balanced

Serve with red meat and cheese

Cecchi
Casa Vinicola Luigi Cecchi e Figli srl

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena – Italy
Tel.: +39 0577 54311 Fax: +39 0577 543150
email: cecchi@cecchi.net www.cecchi.net