



# CECCHI

## Sangiovese di Toscana



**Appellation:** Sangiovese di Toscana IGT  
**Area of production:** Tuscany  
**Harvest / Vintage** 2018

**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

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**Cecchi**  
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