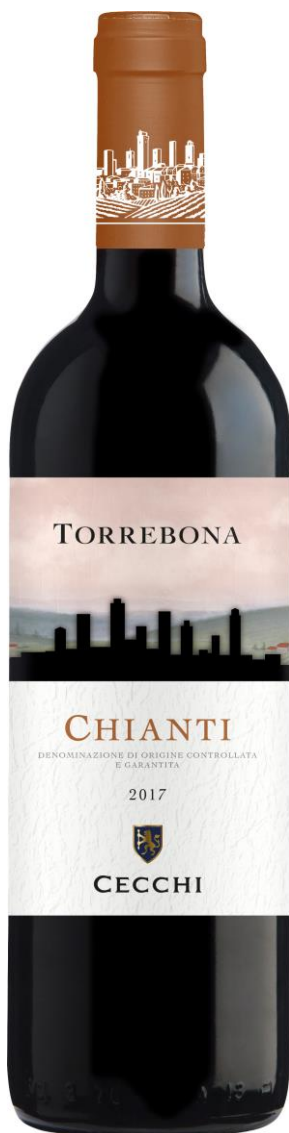




CECCHI



TORREBONA CHIANTI

Appellation: Chianti DOCG
Production area: San Gimignano
Vintage: 2017
Number of Bottles: 40.000

Grape Varieties: 90% Sangiovese, 10% other varieties
Altitude: 280 m above sea level
Soil Composition: Clay based, medium mixture
Yield per hectare: 8 tons
Vine density: 5,000 plants per hectare
Pruning technique: Spurred Cordon and Guyot

Vinification: traditional in temperature-controlled on skin
Fermentation Temperature: 25 °C
Length of Fermentation and Maceration: 15 days
Ageing: minimum 3 months in bottle

Serving temperature: 15-18 °C
Alcohol: 13%

Notes: Torrebona stems from Sangiovese grapes in a territory with which Cecchi has a strong bond. This Chianti is distinguished by its fruity aroma and its fresh and balanced taste.

Serving suggestions: Excellent with light first courses and medium-aged cheeses.

Cecchi

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