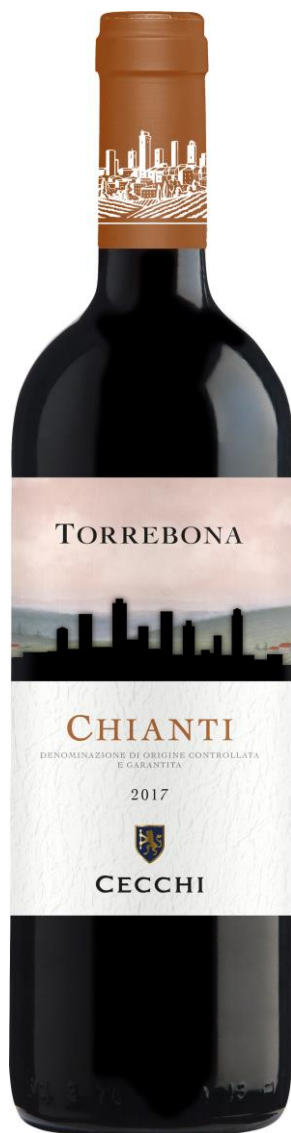




# CECCHI



## TORREBONA CHIANTI

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

**Altitude:** 280 m above sea level  
**Soil Composition:** The soils of the San Gimignano wine-growing area formed on marine Pliocene deposits and are made of yellow sands and yellow clays, which are often layered on more compact clays present in depth. These soils are strongly characterized by the presence of sand and are almost completely devoid of rocky skeleton. Precisely the sand is the characterizing pedological element for the sapidity and lightness that it gives to the wines that derive from it.  
**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. The bouquet is broad and persistent, with hints of red fruit perfectly integrated with the mineral notes that make the tasting vibrant. The taste is full and intense and is characterized by an excellent balance between sweetness and structure.

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

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### Cecchi

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