



# CECCHI



## Chianti Riserva

**Appellation:** Chianti Riserva D.O.C.G.  
**Area of production:** Chianti Hills  
**Harvest / Vintage:** 2016  
**Number of Bottles:** 120.000

**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  
**Method of fermentation :** small and medium stainless steel tank  
**Fermentation temperature:** 26 °C  
**Length of Fermentation:** 15 days  
**Ageing:** 6 months in barriques and minimum 4 months in bottle

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

**Tasting Notes:** Chianti Riserva is a fresh, well-balanced wine with an aromatic complexity and structure that will cellar well for another few years.  
Serve with grilled meat and medium-aged cheese

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### Cecchi

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