



# CECCHI



## Chianti Riserva

**Appellation:** Chianti Riserva D.O.C.G.

**Area of production:** Castellina in Chianti

**Harvest:** 2020

**Bottles produced:** 100.000

**Grapes variety:** Sangiovese 85% and other varieties 15%

**Altitude:** 340 m above sea level

**Soil Composition:** Medium clayey, silty mixture - Galestro  
Toscana rich in pebbles and skeleton with limestone

**Pruning technique:** Spurred Cordon

**Ageing:** 6 months barriques, and minimum 8 months in bottle.

**Alcohol:** 13 % vol

### Vintage 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.

**Tasting notes:** Chianti Riserva is a fresh, well-balanced wine with an aromatic complexity and structure that can be stored well for few years.

## FAMIGLIACECCHI

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