



CECCHI

Chianti Classico “Storia di Famiglia”



Appellation: Chianti Classico DOCG
Area of production: Castellina in Chianti - Siena
Harvest / Vintage 2016
Number bottles 900.000

Grapes variety: Sangiovese 90%, other grape varieties 10%
Altitude: 250 m above sea level
Soil Composition: Middle Dough alkaline presence with stones
Tonnes of grape per hectare: 7 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: Traditional in red with controlled temperature
Fermentation temperature: 26 °C
Length of Fermentation and maceration: 18 days
Ageing: Minimum 2 months in bottle

Service temperature: 18° C
Alcoholic content: 13,5 % vol

Tasting notes: It is the protagonist among Cecchi wines, Chianti Classico is exported worldwide. It is the wine in which the company identifies more. His high profile is the result of a long experience. The Cecchi family has always believed in that name that represents the past, present and especially the future of Tuscan wines. The main grape is Sangiovese. Red ruby tending to garnet with aging, fine nose, the taste is intense and persistent, its structure is large and with a great balance.

Serve with red meats and rich poultry dishes

Cecchi

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