



CECCHI

Natio Chianti



Appellation: Chianti D.O.C.G.
Area of production: Chianti hills
Harvest / Vintage 2016
Number bottles 40.000

Grapes variety: Sangiovese 90%, Colorino and Canaiolo 10%
Altitude: 260 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
Harvest: Third ten days of September

Vinification: Traditional in red with controlled temperature
Method of fermentation: Small and medium stainless steel tank
Fermentation temperature: 26 °C
Length of Fermentation: 14 days
Date of Bottling: from April following the harvest
Bottle age: Minimum 2 months

Alcoholic content: 13,5 %
Service temperature: 16°-18 ° C

Tasting notes: Natio, Italian for “native”, reflects the Cecchi family’s enduring respect for native soil, environment and people. This organic wine capture the essence of small vineyard parcels situated within the historic Chianti region. The name itself draws what is the real protagonist in its conception, Nature. Natio is a product with a strong identity and uniqueness, with the aim of taking care of every detail and particular. During the production all the process are checked by both technicians of the company, to the person in charge of external control. All efforts are directed to obtain a fresh and fragrant wine, combined with a good structure of lively ruby red, Chianti Natio has intense aromas of fresh fruit with hints of spices. It is well- balanced and structured, soft, with notes that remind cherry, blueberry and plum.
Serve with cheese and red sauce pastas.

Cecchi

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