



# CECCHI

## Natio Chianti



**Appellation:** Chianti D.O.C.G.  
**Area of production:** Chianti hills  
**Harvest / Vintage** 2017  
**Number bottles** 40.000

**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.

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### Cecchi

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