



# CECCHI

## Natio Chianti Classico



**Appellation:** Chianti Classico DOCG

**Production Zone:** Chianti Classico

**Vintage:** 2014

**Production:** 60.000 bottles

**Average Vineyard Altitude:** 260 Metres above sea level

**Soil Composition:** Medium texture, alkaline

**Yield per hectare:** 7 tonnes

**Vine density:** 5000 per hectare

**Pruning technique:** Spurred cordon

**Harvest Date:** Third week of September

**Vinification:** Traditional temperature controlled

**Fermentation vessel:** Stainless steel tanks

**Fermentation temperature:** 26 °C

**Length of vermentation:** 14 days

**Bottling:** April following the harvest

**Bottle ageing:** Minimum 5 months

**Alcohol:** 13,5 %

### Tasting Note:

The environment and its preservation has always been a key priority for the Cecchi Family. A respect of, and care for nature is one of the main reasons that Natio came into being.

Natio in Italian means “native,” but also has connotations of local, or being from a place. The Cecchi Family certainly feel this way about the Chianti Classico region, and their love for their lands.

A bright and vivacious red in colour, Chianti Classico “Natio” is very well-balanced, and impressively structured and smooth, with notes of cherry, blueberry and plum.

Ideal with traditional Tuscan antipasti and aged cheeses.

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### Cecchi

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