



CECCHI



Chianti Governo all'uso toscano

Appellation: Chianti DOCG
Production Zone: Chianti hills
Vintage: 2016
Production: 60.000 bottles

Average Vineyard Altitude: 260 Metres above sea level
Soil Composition: Alkaline mixed consistency
Yield per hectare: 70 q (3.5 tonnes per hectare)
Vine density: 5000 per hectare
Trellising: Spurred cordon
Harvest date: Third week of September

Vinification: Temperature controlled double fermentation
Fermentation vessel: Stainless steel tanks
Fermentation temperature: 26 °C
Length of fermentation: 14 days
Bottling: April following the harvest
Bottle ageing: Minimum 5 months

Alcohol: 13 %
Service temperature: 16-18 °C

Tasting Note: Cecchi has decided to produce our Chianti Governo, to recall an ancient production method dating from the late 18th, and early 19th century. This wine displays the Cecchi Family's links to the traditions of this historic Tuscan zone, and is produced with an unmistakable Cecchi imprint. The resulting wine is actually produced from two different vineyard selections. The first, is fermented to produce a fruity wine, to which is added the must a second, and more mature vineyard selection. The resulting blend is then fermented at strictly controlled temperatures to produce a wine that is richer, and a little higher in residual sugar, with a smooth mouth feel.

Serving suggestions: Ideal with traditional Tuscan antipasti, and aged cheeses.

FAMIGLIA CECCHI

Cecchi

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