



# CECCHI



## Rosso di Montalcino

**Appellation:** Rosso di Montalcino DOC  
**Area of production:** Montalcino, Tuscany  
**Harvest / Vintage:** 2015  
**Number of bottles:** 40.000

**Altitude:** 250 mt above sea level  
**Soil Composition:** Medium-textured, with abundant clay

**Tonnes of grape per hectare:** 7 Tonnes  
**Plant per hectare:** 5000  
**Pruning technique:** Spurred Cordon

**Vinification:** Traditional in red with controlled temperature  
**Fermentation temperature:** 28 °C  
**Length of Fermentation:** 15 days  
**Ageing:** 6 month in oak barrels (20% new, 80% second and third passage) and minimum 6 months in bottle

**Service temperature:** 16-18 °C  
**Alcohol:** 13,5% vol

**Tasting notes:** The colour is ruby red, the nose is delicate and full of typical varietal aromas. In the mouth it is pleasant and harmonious with a lingering finish.

**Serving suggestions:** white meat and medium-aged cheese.

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**Cecchi**

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