



# CECCHI



## Brunello di Montalcino

**Appellation:** Brunello di Montalcino DOCG  
**Area of production:** Montalcino Tuscany  
**Harvest / Vintage** 2013  
**Number of bottles:** 30.000

**Grapes variety:** Sangiovese 100%  
**Altitude:** 350-450 mt above sea level  
**Soil Composition:** Medium-textured, with abundant clay  
**Tonnes of grape per hectare:** 6 Tonnes  
**Plant per hectare:** 5000  
**Pruning technique:** Spurred Cordon

**Vinification:** Traditional in red with controlled temperature  
**Fermentation temperature:** 28 °C  
**Length of Fermentation:** 18 days  
**Ageing:** 24 months in barriques (20% new, 80% second and third passage) and minimum 24 months in bottle

**Service temperature:** 18 °C  
**Alcohol:** 13% vol

**Tasting notes:** Brunello di Montalcino Cecchi has a ruby colour with garnet overtones, the nose is broad and determined with typical varietal aromas. In the mouth it is harmonious and lingering.

**Serving suggestions:** Excellent with stews, roasted meats and cheese.

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### Cecchi

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