



CECCHI

La Mora Vermentino 2023



Appellation: Maremma Toscana D.O.C Vermentino

Area of production: Tuscan Maremma

Bottles produced: 400.000

Grapes variety: Vermentino 100%

Altitude: 150 m above sea level

Soil Composition: Feldspalthic quartz sandstone, largely siliceous

Pruning technique: Spurred Cordon

Yields per hectare: 8 tonnes

Plants per hectare: 5500

Ageing: minimum 2 months in bottle

Alcohol: 13 % vol

Seasonal weather conditions:

The 2023 vintage was characterized by temperatures lower than average and frequent rainfall.

This resulted in a balanced development of the plant bringing the grapes to a full ripening.

Tasting notes:

The nose has ample and intense aromas of tropical fruit, accompanied by citrus and floral notes typical of Vermentino from Maremma.

The palate is full, enlivened by a marked acidity, which gives freshness and persistence in the finish.

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